

BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

B1194	LACTOSE BROTH				
Formula					
Ingredients :					
	gms/lit.				
Peptic digest of animal tissue	5.00				
Meat Extract B#	3.00				
Lactose monohydrate	5.00				
#- Equivalent to Beef extract					
Final pH (at 25°C) : 6.9 ± 0.2					
Directions :					
Suspend 13 grams in 1000 ml distilled water. Heat if necessary, to dissolve the medium completely. For larger inocula (10 ml or more), concentrated medium may be prepared to account for medium dilution by the inoculum. Dispense in 5 ml amounts in tubes containing inverted Durham's tubes desired. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.					
Note: If desired, for detecting acid production, 3 ml of an aqueous solution of bromocresol purple (prepared by grinding 0.5 g of bromocresol purple in 100 ml of 0.01 N sodium hydroxide until dissolved) may be added to one litre of the medium.					
Principle :					
Peptic digest of animal tissue and Meat Extract B supply essential nutrients to the organisms. Lactose is a fermentable carbohydrate for the coliforms. Present formulation is recommended by BIS for detection and estimation of coliform bacteria in food stuff as a confirmatory medium. Formation of gas in the lactose tubes indicates presence of coliforms. Tubes of Lactose Broth are inoculated with dilutions of water or milk, etc. under test, and incubated at 35°C and examined for gas formation after 24 and 48 hours. Members of the coliform group are defined as aerobic and facultative anaerobic gram-negative and non-sporing bacilli which ferment lactose with gas formation within 48 hours at 35°C. In testing dairy products, Lactose Broth is used only in the completed test. Large water samples may require double strength Lactose Broth to minimize the final volume.					
QC Tests – (I) Dehydrated Medium					
Colour :	Cream to yellow				
Appearance :	Homogeneous Free Flowing powder				
(II) Rehydrated medium					
pH (post autoclaving/heating) :	6.9 ± 0.2				
Colour (post autoclaving/heating) :	Light to medium amber				
Clarity (post autoclaving/heating) :	Clear				
(III) Q.C. Test Microbiological					
Cultural characteristics observed after 18- 48 hrs at 35-37°C.					
MICROORGANISM (ATCC)	GROWTH	GAS			
Enterobacter aerogenes (13048)	Luxuriant	+			
Escherichia coli (25922)	Luxuriant	+			
Pseudomonas aeruginosa (10145)	Luxuriant	-			
Enterococcus faecalis (29212)	Luxuriant	-			
Precautions :	1. For Laboratory Use. 2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.				
Limitations :	1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.				
Use :	For the detection of coliform bacteria in water, foods, dairy products. It is recommended by BIS committee under the specifications IS:5401-1969.				
Storage :	Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
Packing :	500 gm. bottle				
Product profile:	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B1194	13 g/l	38.46 lit	6.9 ± 0.2	Nil	121°C/15 min

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Disclaimer:

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related BIOMARKLABORATORIES publications.

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