

**BIOMARK Laboratories-INDIA**

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**TECHNICAL SHEET**

<b>B1196</b>	<b>LACTOSE GELATIN MEDIUM</b>					
<b>Formula</b>						
<b>Ingredients :</b>			<b>gms/lit.</b>			
Lactose			10.00			
Disodium phosphate			5.00			
Gelatin			120.00			
Phenol red			0.05			
Final pH (at 25°C) : 7.5 ± 0.2						
<b>Directions :</b>						
Suspend 135 grams in 1000 ml warm distilled water. Heat to boiling to dissolve the medium completely and dispense 10 ml amounts in 15x150 mm screw capped tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Just before use, heat to boiling to remove dissolved oxygen and cool rapidly to incubation temperature.						
<b>Principle :</b>						
The medium contains lactose which is fermented by the Clostridium species, mainly by Clostridium perfringens yielding acid and gas. Phenol red is the pH indicator which turns yellow at acidic pH. Gelatin is usually liquefied by Clostridium perfringens within 24-48 hours. Disodium phosphate buffers the medium.						
<b>QC Tests – (I) Dehydrated Medium</b>						
Colour :		Light yellow to pink				
Appearance :		Homogeneous free flowing slightly coarse powder				
<b>(II) Rehydrated medium</b>						
pH (post inspissation) :		7.5 ± 0.2				
Colour (post inspissation) :		Orange to red				
Clarity (post inspissation) :		Clear to slightly opalescent				
<b>(III) Q.C. Test Microbiological</b>						
Cultural characteristics observed after 48 -72 hrs. at 35-37°C when incubated anaerobically.						
MICROORGANISM (ATCC )		LACTOSE FERMENTATION		GELATIN LIQUEFACTION		
Clostridium perfringens (13124)		+		+		
Clostridium sporogenes (11437)		-		+		
<b>Precautions :</b>		1. For Laboratory Use. 2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.				
<b>Limitations :</b>		1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.				
<b>Use :</b>		It is used for detection of Clostridium species from food samples.				
<b>Storage :</b>		Dehydrated medium- below 30 ° C Prepared mediums- Between 2 to 8°C.				
<b>Packing :</b>		500 gm. bottle				
<b>Product profile:</b>		Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
<b>B1196</b>		135 g/l	3.703 lit	7.5 ± 0.2	Nil	121°C/15 min