

BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

B1251	LACTIC ACID BACTERIA SELECTIVE BROTH BASE (RAKA RAY NO. 3 BROTH BASE)		
Formula			
Ingredients:	gms/lit.		
Casein enzymic hydrolysate	20.00		
Yeast extract	5.00		
Liver extract	1.00		
Maltose	10.00		
Fructose	5.00		
Dextrose	5.00		
Betaine hydrochloride	2.00		
Diammonium citrate	2.00		
L-Aspartic acid	2.50		
Magnesium sulphate	0.98		
Manganese sulphate	0.42		
Dipotassium phosphate	2.00		
N-acetyl glucosamine	0.50		
Potassium glutamate	2.50		
Final pH (at 25°C): 5.4 ± 0.2			
Directions:			
Suspend 29.45 grams in 500 ml distilled water containing 5 ml Polysorbate 80. Heat if necessary, to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45°C and aseptically add rehydrated contents of 1 vial of Lactic Supplement (BF070). Mix well and dispense as desired.			
Principle:			
Yeast extract, casein enzymic hydrolysate and liver extract serve as sources of carbon, nitrogen, vitamins, amino acids and essential nutrients. Dextrose, maltose and fructose serve as sources of carbon and energy. Fructose is an essential carbohydrate for the growth for Lactobacillus fructivorans. Maltose helps to detect glucose non-fermenting lactobacilli. Polysorbate 80, maltose, yeast extract and N-acetyl glucosamine stimulates growth of lactobacilli. Various salts provide trace elements. Cycloheximide and phenyl ethanol (BF070) serves to inhibit yeast and gram-negative organisms respectively			
QC Tests - (I) Dehydrated Medium			
Colour:	Cream to beige		
Appearance:	Homogeneous free flowing powder		
(II) Rehydrated medium			
pH (post autoclaving/heating) :	5.4 ± 0.2		
Colour (post autoclaving/heating):	Dark amber		
Clarity (post autoclaving/heating):	Clear solution in tubes.		
(III) Q.C. Test Microbiological			
Cultural characteristics observed under anaerobic condition, with added Lactic Supplement (BF070), after an incubation at 25-30°C for 18-48 hours.			
MICROORGANISM (ATCC)	GROWTH		
Lactobacillus acidophilus (11506)	good-luxuriant		
Lactobacillus plantarum (8014)	good-luxuriant		
Lactobacillus fermentans (9338)	good-luxuriant		
Lactobacillus brevis (367)	good-luxuriant		
Lactobacillus buchneri (11307)	good-luxuriant		
Pedicoccus acidilactis (8042)	good-luxuriant		
Escherichia coli (25922)	inhibited		
Saccharomyces cerevisiae (9763)	inhibited		
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.		

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Use:	It is recommended for selective isolation of lactic acid bacteria encountered in beer and brewing process.				
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
B1251	58.90 g/l	8.48 L	5.4 ± 0.2	Polysorbate 80	121°C / 15 minutes