BIOMARK Laboratories-INDIA

www.biomarklabs.com

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	
	Pedicoccusacidilactis (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.

BIOMARK Laboratories-INDIA

www.biomarklabs.com

TECHNICAL SHEET

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	121^0C / 15 minutes

Rev: December 2020