

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	
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.	

BIOMARK Laboratories-INDIAwww.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 ⁰ C / 15 minutes

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.

The information contained in this publication is based on our in-house studies and market performance and is to the best of our knowledge true and accurate. BIOMARK LABORATORIES reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.