

**TECHNICAL SHEET**

<b>B1436</b>		<b>PLATE COUNT AGAR WITH SKIM MILK.</b>			
<b>Formula</b>					
<b>Ingredients:</b>		<b>gms/lit.</b>			
Casein enzymic hydrolysate		5.00			
Yeast extract		2.50			
Glucose		1.00			
Skim Milk		1.00			
Agar		10.50			
Final pH (at 25°C):		7.0 ± 0.2			
<b>Directions:</b>					
Suspend 20 grams in 1000 ml distilled water. Allow it to stand for about 15 minutes, place in a cold-water bath and heat gently with frequent shaking to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well and pour into sterile Petri plates.					
<b>Principle:</b>					
Casein enzymic hydrolysate provides amino acids and other complex nitrogenous substances. Yeast extract supplies vitamin B complex. Addition of skim milk in the medium makes the conditions optimal for microorganisms which grow in milk. A wide range of microorganisms can be cultured and enumerated on this medium.					
<b>QC Tests – (I)Dehydrated Medium</b>					
	Colour:	Cream to light yellow			
	Appearance:	Homogeneous Free Flowing powder			
<b>(II)Rehydrated medium</b>					
	pH (post autoclaving/heating):	7.0 ± 0.2			
	Colour (post autoclaving/heating):	Cream to light yellow			
	Clarity (post autoclaving/heating):	Clear to slightly opalescent			
<b>(III)Q.C. Test Microbiological</b>					
	Cultural characteristics observed after 18 – 24 hrs at 35 – 37°C.				
	MICROORGANISM (ATCC)	GROWTH			
	Bacillus cereus (11778)	Luxuriant			
	Escherichia coli (25922)	Luxuriant			
	Lactobacillus lactis (19435)	Luxuriant			
	Staphylococcus aureus (25923)	Luxuriant			
	Listeria monocytogenes (19118)	Luxuriant			
	Pseudomonas aeruginosa (27853)	Luxuriant			
	Candida albicans (10231)	Luxuriant			
<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>		In food microbiology for the enumeration of aerobic bacteria in milk and dairy product.			
		Recommended by ISO.			

Refer disclaimer Overleaf

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<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	pH (25°C)	Supplement	Sterilization
<b>B1436</b>	20.0g/l	25.0L	7.0 ± 0.2	NIL	121°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.

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