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TECHNICAL SHEET

B153	STREPTOCOCCUS THERMOPHILUS ISOLATION AGAR					
Formula						
Ingredients :		gms/lit.				
Casein enzymic hydrolysate		10.00				
Yeast extract		5.00				
Sucrose		10.00				
Dipotassium phosphate		2.00				
Agar		15.00				
Final pH (at 25°C) : 6.8 ± 0.2						
Directions :						
Suspend 42 gms.in 1000ml. distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.						
Principle :						
Streptococcus Thermophilus Isolation Agar, recommended by used for determining the ratio of S. thermophiles and L.bulgaricus in yoghurt. The medium contains sucrose, which is not fermented by majority of the L. bulgaricus strains but is readily utilized by S.thermophilus. However if lactose is incorporated in this medium it is utilized by both the species. With a suitable combination of sucrose and lactose, the rate of acid production by S.thermophilus is enhanced while that L.bulgaricus is restricted.Casein enzymic hydrolysate and yeast extract provide nitrogenous nutrients,vitamin B complex and trace elements for the growth of S.thermophilus.Dipotassium phosphate prevents pH imbalance in the medium.						
QC Tests - (I)Dehydrated Medium						
	Colour :	Cream to Yellow				
	Appearance :	Homogeneous Free Flowing powder				
(II)Rehydrated medium						
	pH (post autoclaving/heating) :	6.8 ± 0.2				
	Colour (post autoclaving/heating) :	Light yellow				
	Clarity (post autoclaving/heating) :	Clear to slightly opalescent				
(III)Q.C. Test Microbiological						
	Cultural characteristics observed after 48 -72 hrs at 35 - 37°C.					
	MICROORGANISM (ATCC)	GROWTH				
	Streptococcus thermophilus (14486)	Luxuriant				
	Lactobacillus bulgaricus (11842)	Luxuriant				
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.				
Use :		For determining the ratio of streptococcus thermophilus and Lactobacillus bulgaricus in yogurt.				
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
B153		42g/l	11.904L	6.8 ± 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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