

**TECHNICAL SHEET**

<b>B291</b>	<b>Phenol Red Maltose Broth</b>					
<b>Formula</b>						
<b>Ingredients :</b>			<b>gms/lit.</b>			
Protease peptone			10.00			
Meat Extract B#			1.00			
Sodium chloride			5.00			
Phenol red			0.018			
Maltose			5.00			
#- Equivalent to Beef extract						
Final pH (at 25°C) : 7.4 ± 0.2						
<b>Directions :</b>						
Suspend 21.02 grams in 1000 ml distilled water, mix well. Heat if necessary, to ensure complete dissolution. Distribute in fermentation tubes (tubes containing inverted Durham's tubes). Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C.						
<b>Principle :</b>						
Protease peptone and Meat Extract B serve as sources for carbon and nitrogen. Sodium chloride is the osmotic stabilizer. Phenol red is the pH indicator, which turns yellow at acidic pH i.e. on fermentation of maltose. Gas formation is seen in Durham's tubes.						
<b>QC Tests – (I) Dehydrated Medium</b>						
Colour :			Light yellow to Pink			
Appearance :			Homogeneous Free Flowing powder			
<b>(II) Rehydrated medium</b>						
pH (post autoclaving/heating) :			7.4 ± 0.2			
Colour (post autoclaving/heating) :			Red			
Clarity (post autoclaving/heating) :			Clear			
<b>(III) Q.C. Test Microbiological</b>						
Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours (longer if necessary).						
MICROORGANISM (ATCC )		GROWTH	ACID	GAS		
Citrobacter freundii (8090)		Luxuriant	+	+		
Enterobacter aerogenes (13048)		Luxuriant	+	+		
Escherichia coli (25922)		Luxuriant	+	+		
Klebsiella pneumoniae (13883)		Luxuriant	+	+		
Proteus vulgaris (13315)		Luxuriant	+	+		
Salmonella typhimurium (14028)		Luxuriant	+	+		
Salmonella typhi (6539)		Luxuriant	+	-		
Serratia marcescens (8100)		Luxuriant	+	-		
Shigella flexneri (12022)		Luxuriant	+	-		
Key : - = negative reaction, no colour change or red. + = positive reaction, yellow colour						
<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>		For Maltose fermentation studies of microorganisms.				
<b>Storage :</b>		Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
<b>Packing :</b>		500 gm. bottle				
<b>Product profile:</b>		Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
<b>B291</b>		21.02 g/l	23.786 L	7.4 ± 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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