BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

Ingredients: Casein enzymic hydrolysate 15.00 Sodium hydrosulphite 0.50 Sodium chloride 2.50 Dextrose 5.50 Resazurin 0.001 Agar 1.00 Final pH (at 25°C): 7.1 ± 0.2 Directions: Suspend 29.5 gms in 1000 ml distilled water Heat to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Principle: Casein enzymic hydrolysate and yeast extract supply essential nutrients such as amino acids, carbon, sulphur and minerals. Sodium hydrosulphite helps to create anaerobic atmosphere as it is an oxygen scavenger. Dextrose is the fermentable carbohydrate and resazurin is the redox indicator. QC Tests - (I)Dehydrated Medium Colour: Colour: Colour: Colour (Post autoclaving/heating): Colour (post autoclaving/heating): Clarity (p	B551	HS MEDIUM								
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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 cultivation of aerobic as well anaerobic bacteria and sterility testing.							
Storage :	Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.							
Packing:	500 gm. bottle							
Product profile:	Reconstitution	Quantity on		pH (25°C)	Supplement	Sterilization		
		Preparation (50)0g)					
B551	29.5 g/l	16.94 L		7.1 <u>+</u> 0.2	Nil	121°C/15min.		

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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