TECHNICAL SHEET

B574 LACTIC ACID BACTERIA SELECTIVE AGAR BASE

Formula

Ingredients :	**gms/lit.**
Casein enzymic hydrolysate	20.00
Yeast extract	5.00
Betaine hydrochloride	2.00
Glucose	5.00
Fructose	5.00
Maltose	10.00
Monopotassium phosphate	2.00
Diammonium hydrogen citrate	2.00
Magnesium sulphate	2.00
Manganese sulphate	0.66
Liver concentrate	1.00
N-Acetyl glucosamine	0.50
Potassium aspartate	2.50
Potassium glutamate	2.50
Agar	17.00

Final pH (at 25°C) : 5.4 ± 0.2

Directions :

Suspend 38.6 gms.in 500ml. distilled water.Heat with stirring to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 50-55°C and aseptically add contents of 1 vial of modified lactic supplement (BF070). Mix well and pour into sterile Petri plates.

Principle :

Casein enzymic hydrolysate provides the nitrogenous compounds, potassium aspartate and potassium glutamate are additional sources of the respective amino acids while diammonium hydrogen citrate buffers the medium. Fructose is the essential carbohydrate source for Lactobacillus fructivorans, maltose helps in detection of lactobacilli which cannot utilize glucose whereas glucose is utilized by pediococci.

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 to slightly opalescent
(III)Q.C. Test Microbiological		

Cultural characteristics observed under anaerobic condition, with added (BF070), after an incubation at 25-30°C for 18-48 hours.

MICROORGANISM (ATCC)	GROWTH
Lactobacillus bulgaricus (11842)	Good – 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 selective isolation of Lactic acid bacteria from beer/brewing processes.
Storage :	Dehydrated medium- Between 2-8°C Prepared medium– Use freshly prepared medium
Packing :	500 gm bottle

Product profile:	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B574	77.2 g/l	6.476 lit	5.4 ± 0.2	Modified lactic supplement	121^{0}C/15 min

Refer disclaimer Overleaf

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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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