

**TECHNICAL SHEET**

<b>B575</b>	<b>LACTIC AGAR</b>	
<b>Formula</b>		
<b>Ingredients:</b>	<b>gms/lit.</b>	
Casein enzymic hydrolysate	20.00	
Yeast extract	5.00	
Gelatin	2.50	
Dextrose	5.00	
Lactose	5.00	
Sucrose	5.00	
Sodium chloride	4.00	
Sodium acetate	1.50	
Ascorbic acid	0.50	
Agar	15.00	
Final pH (at 25°C): Self		
<b>Directions:</b>		
Suspend 63.5 grams in 1000 ml distilled water. Heat to boiling 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>		
Lactic acid bacteria are fastidious in nature and hence Lactic Agar is designed to satisfy their growth requirement. Casein enzymic hydrolysate and yeast extract provide amino acids, other nitrogenous nutrients, vitamin B complex etc. Dextrose, lactose and sucrose are the fermentable carbohydrates. Ascorbic acid provides vitamin C required by lactic acid bacteria. Sodium chloride maintains the osmotic equilibrium of the medium. Sodium acetate inhibits contaminating bacteria and restricts the swarming of lactic acid bacteria. Upon incubation, the colonies are examined for gram staining and catalase production. Gram – positive, catalase negative cocci or rods are tentatively considered to be lactic acid bacteria.		
<b>QC Tests – (I) Dehydrated Medium</b>		
Colour:	Cream to yellow	
Appearance:	Homogeneous Free Flowing powder	
<b>(II) Rehydrated medium</b>		
pH (post autoclaving/heating):	Self	
Colour (post autoclaving/heating):	Yellow	
Clarity (post autoclaving/heating):	Clear to slightly opalescent	
<b>(III) Q.C. Test Microbiological</b>		
Cultural characteristics observed after 18 –48 hrs.at 35-37°C.		
MICROORGANISM (ATCC)	GROWTH	
Streptococcus thermophilus (14486)	Good - luxuriant	
Lactococcus lactis (8000)	Good - luxuriant	
Streptococcus cremoris (19527)	Good - luxuriant	
Lactobacillus bulgaricus (11842)	Good - luxuriant	
Lactobacillus casei (9595)	Good - 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>		
For enumeration and identification of lactic Streptococci and Lactobacilli by pour plate method.		
<b>Storage :</b>		
Dehydrated medium- below 30°C Prepared medium– Between 2 to 8°C.		

**BIOMARK Laboratories-INDIA**[www.biomarklabs.com](http://www.biomarklabs.com)**TECHNICAL SHEET**

<b>Packing :</b>	500 gm bottle				
<b>Product profile:</b>	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
<b>B575</b>	63.5g/l	7.87lit	self	Nil	121°C

**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.

The information contained in this publication is based on our in-house studies and market performance and is to the best of our knowledge true and accurate. BIOMARK LABORATORIES reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.