

BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

B576	LACTOBACILLUS BULGARICUS AGAR BASE				
Formula					
Ingredients :		gms/lit.			
Casein enzymic hydrolysate		10.00			
Yeast extract		5.00			
Meat extract B#		10.00			
Dextrose		20.00			
Dipotassium phosphate		2.00			
Tomato juice		2.00			
Polysorbate 80		1.00			
Agar		20.00			
#- Equivalent to Beef extract					
Final pH (at 25°C) : 6.8 ± 0.2					
Directions :					
Suspend 70 gms.in 920ml. distilled water and heat boiling to dissolve the medium completely. Add 80 ml Acetate Buffer (11.355% sodium acetate and 0.99% acetic acid). Sterilize by autoclaving at 15 lbspressure (121°C) for 15 minutes. DO NOT OVEHEAT THE MEDIUM.					
Principle :					
Casein enzymic hydrolysate, yeast and beef extract provide nitrogenous compounds, minerals, vitamins and trace ingredients. Polysorbate 80 supplies fatty acids required for the metabolism of Lactobacilli. Dextrose is the fermentable carbohydrate. Tomato jice along with the acetate maintain the low pH of the medium and thus inhibits the microorganisms other than Lactobacilli. Acetate also restricts the swarming of Lactobacillusbulgaricus and alongwith the dipotassium phosphate forms buffering system.					
QC Tests – (I)Dehydrated Medium					
Colour :		Yellow			
Appearance :		Homogeneous Free Flowing powder			
(II)Rehydrated medium					
PH (post autoclaving/heating) :		6.8 ± 0.2			
Colour (post autoclaving/heating) :		Medium amber			
Clarity (post autoclaving/heating) :		Clear to slightly opalescent			
(III)Q.C. Test Microbiological					
Cultural characteristics observed after 18 –48 hrs.at 35-37°C.					
MICROORGANISM (ATCC)		GROWTH			
Lactobacillus bulgaricus (11842)		Good – luxuriant			
Precautions :	<ol style="list-style-type: none"> 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 isolation and identification of Lactobacillus bulgaricus.				
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
B576	70G/L	7.14 Lit	6.8 ± 0.2	Acetate Buffer sodium acetate and 0.99% acetic acid)	121°C/15 min

Refer disclaimer Overleaf

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Disclaimer:

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