#### **BIOMARK Laboratories-INDIA**

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## **TECHNICAL SHEET**

B626	MODIFIED	ROGOSA A	GAR (M1	6 AGAR)		
Formula	MODIFIED	NOGOSA A	OAIT (1-12-	o Adait)		
		gms	/li+			
Ingredients : Papaic digest of soyabean meal			711 <b>.</b> 00			
Tryptose			00			
			00			
			50 50			
			00			
			50			
			.00			
			0.00			
#- Equivalent to Beef extract						
Final pH (at 25°		1.2				
Directions :						
Suspend 36 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.						
Principle :						
Papaic digest of soyabean meal, tryptose and Meat extract B provide the essential nutrients like						
amino acids, minerals etc. Yeast extract supplies vitamin B complex to the lactic streptococci.						
Dextrose is the fermentable carbohydrate and energy source. Sodium acetate inhibits other						
contaminating bacteria and suppresses swarming growth. Ascorbic acid provides vitamin C to the						
organisms.	bacteria ana sap	presses sw	arrining gr	owen. Ascorb	ic acia provides	vicariiii e to tric
	ehydrated Medii	ım				
QC Tests - (I)Dehydrated Medium  Colour:			Cream to yellow			
Appearance :			Homogeneous Free Flowing powder			
(II)Rehydrated medium			Tromogeneous Free Flowing powder			
pH (post autoclaving/heating) :			7.2 ± 0.2			
Colour (post autoclaving/neating):			Light amber			
•						
Clarity (post autoclaving/heating): Clear to slightly opalescent gel						
(III)Q.C. Test Microbiological						
Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours in CO2						
enriched atmosphere						
MICROORGANISM (ATCC )			GRO\			
Lactobacillus lactis (8000)				-luxuriant		
Streptococcus cremoris(19257) good-luxuriant						
Precautions: 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 encountered that fail to grow or grow poorly on this medium.						ains may be
						<u> </u>
<b>Use:</b> It isrecommended for cultivation and enumeration of lactic streptocommanufacture of cheddar cheese.						ococci used in
Storage :	Dehydrated medium andprepared medium - Between 2 to 8°C.					
Packing:	500 gm. bottle					
Product	Reconstitution	1	pH (25°C)	Supplement	Sterilization	
profile:		Preparation				
	<b>.</b>	· · · · · · · · · · · · · · · · · · ·			1	Λ .

## Disclaimer:

**B626** 

36.0 g/l

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.

13.888 L

 $7.2 \pm 0.2$ 

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NIL

121°C / 15

minutes

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