

BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

B724	SKIM MILK AGAR					
Formula						
Ingredients :				gms/lit.		
Skim milk powder				28.00		
Casein enzymic hydrolysate				5.00		
Yeast extract				2.50		
Dextrose				1.00		
Agar				15.00		
Final pH (at 25°C) : 7.0 ± 0.2						
Directions :						
Suspend 51.5 grams of 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. Cool to 45-50°C. Mix well and pour into sterile Petri plates.						
Principle :						
Skim milk is a source of lactose and casein. Hydrolysis of casein is detected by visible formation of a clot. Casein enzymic hydrolysate and yeast extract provide the essential nitrogenous nutrients, carbon, sulphur, vitamin B complex and trace elements to the organisms. Dextrose is the fermentable carbohydrate.						
QC Tests - (I) Dehydrated Medium						
Colour :		Cream to beige				
Appearance :		Homogeneous Free Flowing powder				
(II) Rehydrated medium						
pH (post autoclaving/heating) :		7.0 ± 0.2				
Colour (post autoclaving/heating) :		White to off white				
Clarity (post autoclaving/heating) :		Opaque				
(III) Q.C. Test Microbiological						
Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours						
MICROORGANISM (ATCC)		GROWTH		PROTEOLYTIC ACTIVITY		
Bacillus subtilis (6633)		Good-luxuriant		Positive reaction, clear zone surrounding colonies		
Escherichia coli (25922)		God-luxuriant		Negative reaction, no clear zone surrounding colonies		
Pseudomonas aeruginosa (27853)		Luxuriant		Positive reaction, clear zone surrounding colonies		
Proteus mirabilis (25933)		Luxuriant		Positive reaction, clear zone surrounding colonies		
Enterococcus faecalis (29212)		Luxuriant		Negative reaction, no clear zone surrounding colonies		
Serratia marcescens (8100)		Luxuriant		Positive reaction, clear zone surrounding colonies		
Precautions :		1. For Laboratory Use. 2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.				
Limitations :		1. Some strains show less growth due to variable nutritional requirements, 2. Skim Milk supports growth of many microorganisms. Perform microscopic examination and other biochemical tests to identify isolates to the genus and species level, if necessary.				
Use :		For cultivation and enumeration of microorganisms encountered in dairy industry.				
Storage :		Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
Packing :		500 gm. bottle				
Product profile:		Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B724	51.5g/l	9.708L	7.0 ± 0.2	NIL	121°C / 15 minutes	