

B746	STARCH CASEIN AGAR				
Formula					
Ingredients :		gms/lit.			
Casein powder		1.00			
Starch		10.00			
Sea water		37.00			
Agar		15.00			
Final pH (at 25°C) :		7.2 ± 0.2			
Directions :					
Suspend 63.0 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 :					
This medium has starch as the complex carbohydrate source and casein as nitrogen source. The salts of seawater provides complex ionic sources that makes the medium suitable for marine microbial flora and also buffers the medium.					
QC Tests - (I) Dehydrated Medium					
	Colour :	Off-white to yellow			
	Appearance :	Homogeneous Free Flowing powder			
(II) Rehydrated medium					
	pH (post autoclaving/heating) :	7.2 ± 0.2			
	Colour (post autoclaving/heating) :	Yellow			
	Clarity (post autoclaving/heating) :	clear to slightly opalescent gel			
(III) Q.C. Test Microbiological					
	Cultural characteristics observed after 18 - 48 hrs.at 35-37°C.				
	MICROORGANISM (ATCC)	GROWTH			
	Streptococcus limosus (19778)	Luxuriant			
	Streptomyces praecox (3374)	Luxuriant			
	Vibrio cholerae (15748)	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 :	It is recommended for detection of saccharolytic marine bacteria.				
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
B746	63 g/l	7.93L	7.2 ± 0.2	NIL	121°C / 15 minutes