

<b>B754</b>	<b>SUCROSE AGAR FOR BREWERY ISOLATES</b>					
<b>Formula</b>						
<b>Ingredients :</b>		<b>gms/lit.</b>				
Casein enzymic hydrolysate		10.00				
Yeast Extract		5.00				
Dipotassium phosphate		5.00				
Triammonium phosphate		5.00				
Sucrose		50.00				
Agar		15.00				
Final pH (at 25°C) : Self						
<b>Directions :</b>						
Suspend 9 grams in 100 ml distilled water. Heat to boiling to dissolve the medium completely. Dispense as desired and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 25°C and store in a cool, dry place preferably below 25°C.						
<b>Principle :</b>						
Casein enzymic hydrolysate and yeast extract provides as nitrogen source and other essential nutrients. The phosphates act as buffering system. Leuconostoc spp synthesizes dextran from sucrose.						
<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) :	Light amber				
	Clarity (post autoclaving/heating) :	clear to slightly opalescent gel				
<b>(III) Q.C. Test Microbiological</b>						
Cultural characteristics observed after 18 - 48 hrs.at 35-37°C.						
	MICROORGANISM	GROWTH				
	Leuconostoc dextranicum	good-luxuriant				
	Leuconostoc mesenteroides	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>		It is recommended isolation of dextran producing by Leuconostoc species				
<b>Storage :</b>		Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
<b>Packing :</b>		500 gm. bottle				
<b>Product profile:</b>		Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
<b>B754</b>		90 g/l	5.55 L	Self	NIL	121°C / 15 minutes