BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

B783	**TOMATO JUICE AGAR ,SPECIAL**
Formula	
Ingredients :	**gms/lit.**
Tomato juice (400ml)	20.00
Peptic digest of animal tissue	10.00
Peptonized milk	10.00
Agar	20.00
Final pH (at 25°C) :	5.0± 0.2
Directions :	
Suspend 60 gms in 1000 ml. distilled water. Boil to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.	
Principle :	
Tomato Juice is a source of carbon, protein and nutrients. Casein enzymic hydrolysate and Peptic digest of animal tissue provide source of nitrogen, amino acids and carbon. Peptonized milk contains lactose as an energy source. Agar is a solidifying agent.	

QC Tests – (I)Dehydrated Medium	
Colour :	Cream to yellow
Appearance :	Homogeneous Free Flowing powder
(II)Rehydrated medium	
pH (post autoclaving/heating) :	5.0 ± 0.2
Colour (post autoclaving/heating) :	Light to medium amber
Clarity (post autoclaving/heating) :	Slightly opalescent
(III)Q.C. Test Microbiological	

Cultural characteristics observed after 40 – 48 hrs.at 35-37°C.		
MICROORGANISM (ATCC)	GROWTH	
Lactobacillus acidophilus (4356)	Luxuriant	
Lactobacillus casei (9595)	Luxuriant	
Lactobacillus leichmanni (4797)	Luxuriant	
Staphylococcus aureus (25923)	Inhibited	

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 :	For cultivation and enumeration of lactobacilli from salvia and of other acidophilic bacteria.
Storage :	Dehydrated medium and prepared medium– Between 2 to 8°C.
Packing :	500 gm. bottle

Product profile:	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B783	60g/l	8.33L	5.0 ± 0.2	NIL	121^0C /15min.