## **BIOMARK Laboratories-INDIA**

## www.biomarklabs.com

## **TECHNICAL SHEET**

| B810   | V 8 JUICE BROT   | Н                            |                                 |      |        |            |               |
|--|--|------------------------------|---------------------------------|------|--------|------------|---------------|
| Formula  |  |                              |                                 |      |        |            |               |
|  |  | gms/lit.                     |                                 |      |        |            |               |
| V-8 juice (100ml)  | \  | 8.30                         |                                 |      |        |            |               |
| L-aspargine  | ,  | 10.00                        |                                 |      |        |            |               |
| Yeast extract  |  | 2.00                         |                                 |      |        |            |               |
| Calcium carbonat   | e  | 2.00                         |                                 |      |        |            |               |
| Glucose  |  | 2.00                         |                                 |      |        |            |               |
|  |  |                              |                                 |      |        |            |               |
| Final pH (at 25°C): 5.7 <u>+</u> 0.2   |  |                              |                                 |      |        |            |               |
| Directions :   |  |                              |                                 |      |        |            |               |
| Suspend 24.3 gms in 1000 ml. distilled water. Heat gently to dissolve the medium completely.         |  |                              |                                 |      |        |            |               |
| Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. If slight precipitate appears    |  |                              |                                 |      |        |            |               |
| after sterilization distribute evenly before dispensing.   |  |                              |                                 |      |        |            |               |
| Principle:   |  |                              |                                 |      |        |            |               |
| Yeast extract provide essential growth nutrients. L-Asparagine serves as the amino acid source       |  |                              |                                 |      |        |            |               |
| and glucose as the carbohydrate source for the growth of yeasts and moulds. V-8 juice is blend of    |  |                              |                                 |      |        |            |               |
| 8 vegetable juices which supplies the trace ingredients to stimulate the growth of fungi. The acidic |  |                              |                                 |      |        |            |               |
| pH of the medium favours fungal growth and suppresses bacterial growth.                              |  |                              |                                 |      |        |            |               |
| QC Tests - (I)Dehydrated Medium  |  |                              |                                 |      |        |            |               |
| Colour:  |  |                              | Cream to yellow                 |      |        |            |               |
| Appearance :   |  |                              | Homogeneous Free Flowing powder |      |        |            |               |
| (II)Rehydrated medium  |  |                              |                                 |      |        |            |               |
| pH (post autoclaving/heating):   |  |                              | 5.7 ± 0.2                       |      |        |            |               |
| Colour (post autoclaving/heating):   |  |                              | Cream to light amber            |      |        |            |               |
| Clarity (post autoclaving/heating):  |  |                              | Opalescent                      |      |        |            |               |
| (III)Q.C. Test Microbiological   |  |                              |                                 |      |        |            |               |
| Cultural characteristics observed after 48 - 72 hrs. at 25 - 30°C.                                   |  |                              |                                 |      |        |            |               |
| MICROORGANISM (ATCC )  |  |                              | GROWT                           | Ή    |        |            |               |
| Aspergillus niger (16404 )   |  |                              | Luxurian                        | t    |        |            |               |
| Candida albicans (10231 )  |  |                              | Luxurian                        | t    |        |            |               |
| Saccharomyces cerevisiae (9763)  |  |                              |                                 | t    |        |            |               |
| 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 of yeasts and molds.   |                              |                                 |      |        |            |               |
| Storage :  | Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.                 |                              |                                 |      |        |            |               |
| Packing: 500 gm. bottle  |  |                              |                                 |      |        |            |               |
|  |  | Quantity on<br>Preparation ( | (500g)                          | pH ( | (25°C) | Supplement | Sterilization |
| B810   | 24.3 GM/LIT  | 20.57L                       |                                 | 5.7  | ± 0.2  | NIL        | 121°C/15      |

MIN