

**TECHNICAL SHEET**

<b>B828</b>	<b>MRS AGAR, MODIFIED (LACTOBACILLI HETEROFERM SCREEN AGAR)</b>					
<b>Formula</b>						
<b>Ingredients :</b>		<b>gms/lit.</b>				
Dextrose		20.00				
Proteose peptone		10.00				
Yeast extract		5.00				
Sodium acetate		5.00				
2-Phenylethyl alcohol		3.00				
Ammonium citrate		2.00				
Dipotassium phosphate		2.00				
Magnesium sulphate		0.10				
Manganese sulphate		0.05				
Bromo cresol green		0.04				
Cycloheximide		0.004				
Agar		15.00				
Final pH (at 25°C) :		5.5 ± 0.2				
<b>Directions :</b>						
Suspend 62.2 grams in 1000 ml distilled water containing 1 ml Polysorbate 80. Mix thoroughly. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. If necessary, adjust the pH with glacial acetic acid after sterilization. Mix well and pour into sterile Petri plates.						
<b>Principle :</b>						
Proteose peptone and dextrose supply nitrogen, carbon and other elements essential for the growth of Lactobacilli. Polysorbate 80 a mixture of oleic esters, supplies fatty acids required by Lactobacilli. Ammonium citrate, Sodium acetate, 2-phenylethyl alcohol and Cycloheximide inhibit gram – negative organisms, molds and certain gram – positive bacteria. Certain yeasts are suppressed because of presence of Cycloheximide. Agar is the solidifying agent. Bromocresol green is the pH indicator, which under acidic conditions, changes colour from green to yellow.						
<b>QC Tests – (I) Dehydrated Medium</b>						
Colour :		Light yellow to bluish grey				
Appearance :		Homogeneous Free Flowing powder				
<b>(II) Rehydrated medium</b>						
pH (post autoclaving/heating) :		5.5 ± 0.2				
Colour (post autoclaving/heating) :		Green				
Clarity (post autoclaving/heating) :		Clear to slightly opalescent				
<b>(III) Q.C. Test Microbiological</b>						
Cultural characteristics observed after upto 3 days at 35-37°C with 5 – 10% CO <sub>2</sub> .						
MICROORGANISM (ATCC )		GROWTH				
Lactobacillus plantarum (8014 )		Luxuriant				
Lactobacillus fermentum (9338 )		Luxuriant				
Lactobacillus acidophilus (4356 )		Luxuriant				
Lactobacillus casei (9595)		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>		For the isolation and cultivation of Lactobacillus species from salad dressings.				
<b>Storage :</b>		Dehydrated medium and 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>B828</b>	62.2g/l		8.038L	5.5 ± 0.2	Polysorbate 80	121°C / 15 minutes

**Disclaimer:**

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related BIOMARKLABORATORIES publications.

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