

| | | | | | | |
|--|------------------|---|--------------------------------|-----------|--------------------|---------------|
| B856 | M17 BROTH | | | | | |
| Formula | | | | | | |
| Ingredients : | | | gms/lit. | | | |
| Casein enzymic hydrolysate | | | 2.50 | | | |
| Peptic digest of animal tissue | | | 2.50 | | | |
| Papaic digest of soyabean meal | | | 5.00 | | | |
| Yeast extract | | | 2.50 | | | |
| Beef extract | | | 5.00 | | | |
| Ascorbic acid | | | 0.50 | | | |
| Magnesium sulphate | | | 0.25 | | | |
| Lactose | | | 5.00 | | | |
| Disodium – β-glycerophosphate | | | 19.00 | | | |
| Final pH (at 25°C) : | | | 7.1 ± 0.2 | | | |
| Directions : | | | | | | |
| Suspend 42.25 gms 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 dispense as desired. | | | | | | |
| Principle : | | | | | | |
| Casein enzymic hydrolysate, peptic digest of animal tissue, papaic digest of soyabean meal, biopeptone, yeast extract, beef extract provide carbonaceous nitrogenous compounds, vitamin B complex and other essential growth factors. Lactose is the fermentable carbohydrate and ascorbic acid is stimulatory for the growth of lactic Streptococci. Magnesium sulphate provides essential ions to the organisms. | | | | | | |
| QC Tests – (I) Dehydrated Medium | | | | | | |
| Colour : | | Light yellow | | | | |
| Appearance : | | Homogeneous Free Flowing powder | | | | |
| (II) Rehydrated medium | | | | | | |
| pH (post autoclaving/heating) : | | 7.1 ± 0.2 | | | | |
| Colour (post autoclaving/heating) : | | Light yellow | | | | |
| Clarity (post autoclaving/heating) : | | Slightly opalescent | | | | |
| (III) Q.C. Test Microbiological | | | | | | |
| Cultural characteristics observed after 24-48 hrs. at 35-37°C. | | | | | | |
| MICROORGANISM (ATCC) | | GROWTH | | | | |
| Escherichia coli (25922) | | Good - Luxuriant | | | | |
| Lactobacillus leichmanni (4797) | | Good - Luxuriant | | | | |
| Lactobacillus plantarum (8014) | | Good - Luxuriant | | | | |
| Enterococcus faecalis (29212) | | Good - Luxuriant | | | | |
| Streptococcus thermophilus (14486) | | Good - Luxuriant | | | | |
| Lactobacillus bulgaricus (11842) | | None - poor | | | | |
| 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 lactic Streptococci and plaque assay of lactic bacteriophages. | | | | |
| 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 |
| B856 | 42.25 g/l | 11.83L | 7.1 ± 0.2 | Nil | 121°C / 15 minutes | |