BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

B899 LACTIC PHAGE BROTH							
Formula							
Ingredients : gms			/lit.				
Casein enzymic hydrolysates 10.							
Beef extract	00						
Yeast extract		00					
Lactose		.00					
Di-potassium phosphate 5.00							
Final pH (at 25°C): 7.2 <u>+</u> 0.2							
Directions:							
Suspend 35.00 gms in 1000ml. distilled water. Heat to boiling to dissolve the medium completely.							
Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.							
Principle:							
Casein enzyme hydrolysates, beef and yeast extract supply all the necessary nutrients for the							
growth of lactic bacteria. Lactose is the fermentable carbohydrate in the medium.							
QC Tests - (I)Dehydrated Medium							
Colour:			Yellowish				
Appearance :			Homogeneous Free Flowing powder				
(II)Rehydrated medium							
pH (post autoclaving/heating):			7.2 ± 0.2				
Colour (post autoclaving/heating):			Yellowish				
Clarity (post autoclaving/heating):			Clear				
(III)Q.C. Test Microbiological							
Cultural characteristics observed after18 –48 hrs.at 35-37°C.							
MICROORGANISM (ATCC)			GROWT	GROWTH			
Lactobacillus lactis spp.cremoris(19257)			Luxuriar	nt			
Enterococcus faecalis (11700)			Luxuriar	nt			
Staphyloccus aureus (25923)			Luxuriar	nt			
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 enumeration of bacteriophages active against starter cultures used in cheese						
	manufacturing.						
Storage :	Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.						
Packing:	500 gm bottle						
Product profile:	Reconstitution	Quantity	on	pH (25°C)		Supplement	Sterilization
		Preparat	ion (500g)				
B899	35g/l	14.28lit		7.2 ±	0.2	Nil	121ºC/15 min