

54723

Elliker Broth (Lactobacilli Broth)

Part D

Specifications	
Appearance (Colour)	Light beige
Appearance (Form)	Free flowing, homogeneous powder
Solubility	48.50 gm/liter
Solubility before autoclaving (Clarity)	Clear without any precipitate
pH (25°C)	6.8 ± 0.2
Prepared Medium Appearance after autoclaving (Clarity)	Clear without any precipitate
Prepared Medium Appearance after autoclaving (Colour)	Light amber
Cultural Response	Inoculate and incubate at 35 -37°C for 24-48 hours.
Organism	Lactobacillus plantarum ATCC 8014
Inoculum (cfu) 10-100	Growth : Good
Organism	Lactobacillus casei ATCC 7469
Inoculum (cfu) 10-100	Growth: Good
Organism	Lactobacillus .lactis ATCC 19435
Inoculum (cfu) 10-100	Growth : Good
Organism	Streptococcus thermophilus ATCC 14485
Inoculum (cfu) 10-100	Growth: Good

Other Information

Applications

Used for cultivation of streptococci and lactobacilli, especially in dairy procedures.

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Composition	
Ingredients	gm/lt.
Casein enzymic hydrolysate	20.00
Yeast extract	5.00
Dextrose	5.00
Gelatin	2.50
Lactose	5.00
Sucrose	5.00
Sodium chloride	4.00
Sodium acetate	1.50
Ascorbic acid	0.50

Directions

- 1. Add 48.50 gm powder to 1.0 liter distilled/purified water and mix thoroughly.
- 2. Gently heat and bring to boiling.
- 3. Autoclave at 15 psi pressure at 121°C for 15 minutes.
- 4. Dispense into sterile test tubes or flasks,as desired.

General Information

Storage	8 to 25°C (Cool & Dry Area)
Shelf Life	36 Months
IMDG Identification	Not Regulated for Transport (Non-Haz)
HSN Code	
100 Gms	38210000 (GST 18%)
500 Gms	38210000 (GST 18%)

Available Packages

100 Gms

500 Gms