

74398

Tomato Juice Agar

Part D

Specifications	
Appearance (Colour)	Tan
Appearance (Form)	Free flowing, homogeneous powder.
pH (25°C)	(5.1 % aq. Solution) 5.90 - 6.30
Solubility	(Before autoclaving) Medium to dark amber,very slightly opalescent w/o precipitate.
Gel strength	Firm, comparable with 1.1% gel strength.
Prepared Medium Appearance after autoclaving (Colour)	Medium to dark amber
Prepared Medium Appearance after autoclaving (Clarity)	Very slightly opalescent w/o precipitate
Cultural Response	Inoculate and incubate at 37°C for 40 - 48 hours.
Organism	Lactobacillus acidophilus ATCC 4356
Inoculum (cfu) 10-100	Growth : Good Recovery : >= 70.0%
Organism	Lactobacillus casei ATCC 9595
Inoculum (cfu) 10-100	Growth : Good Recovery : >= 70.0%
Organism	Staphylococus aureus ATCC 25923
Inoculum (cfu) 10-100	Growth : Good Recovery : >= 70.0%

Other Information

Applications

Used for the cultivation of lactobacilli.

Composition	
Ingredients	gm/lt.
Tomato juice (400 ml)	20.00
Peptone	10.00
Peptonized milk	10.00
Agar	11.00

Directions

- 1. Add 51.00 gm powder to 1000 ml 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.

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

Disclaimer