

77121

Lactose Gelatin Medium (I)

Part D

Specifications	
Appearance (Colour)	Pink
Appearance (Form)	Coarse, free flowing, homogeneous powder
Solubility	155.0 gm/liter
Solubility before autoclaving (Colour)	Red
Solubility before autoclaving (Clarity)	Clear to slightly opalescent
pH (25°C)	7.5 ± 0.2
Prepared Medium Appearance after autoclaving (Colour)	Red
Prepared Medium Appearance after autoclaving (Clarity)	Clear to very slightly opalescent
Cultural Response	Inoculate and incubate at 37°C for 24-48 hours. For Gelatin liquefaction results(after incubation)refrigerate tubes at ~5°C for 2 hours, and compare to non-inoculated tubes.
Organism	Clostridium perfringens ATCC 12924
Inoculum (cfu) 10-100	Growth : Good Lactose fermentation : (+)ve Gelatin liquefication : (+)Ve
Organism	Clostridium sporogenes ATCC 11437
Inoculum (cfu) 10-100	Growth : Good Lactose fermentation :(-)ve Gelatin liquefication : (+) ve
Key	Lactose fermentation: (+)ve: colour of medium changes to yellow Lactose fermentation: (-)ve: no change in colour of medium Gelatin liquefaction: (+)ve: medium turns to liquid Gelatin liquefaction: (-)ve: medium remains solidified

Other Information

Applications

For the cultivation of Clostridium perfringens.

Composition	
Ingredients	gms/lt.
Gelatin	120.00
Tryptose	15.00
Lactose	10.00
Yeast extract	10.00
Phenol Red	0.05

Directions

- 1. Add 155.00 gm powder to 1.0 liter distilled/purified water and mix thoroughly.
- Gently heat and bring to boiling.
 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%)
Type of Packing	
100 Gms	Plastic Bottle

Available Packages

100 Gms

500 Gms