

79562

Lactobacillus MRS Agar (I)

Part D

Specifications	
Appearance (Colour)	Creamish tan
Appearance (Form)	Free flowing, homogeneous powder
Solubility	65.25 gm/liter
Solubility before autoclaving (Clarity)	Clear to slightly opalescent
Gel strength (1.5% gel)	Firm, comparable with 1.5% gel
pH (25°C)	6.7 ± 0.2
Prepared Medium Appearance after autoclaving (Clarity)	Clear to slightly opalescent
Prepared Medium Appearance after autoclaving (Colour)	Medium to dark amber
Cultural Response	Inoculate and incubate at 37°C for 18-72 hours
Organism	Lactobacillus acidophilus ATCC 19992
Inoculum (cfu) 10-100	Growth : Good , Recovery Rate : >=50%
Organism	Lactobacillus plantarum ATCC 8014
Inoculum (cfu) 10-100	Growth : Good , Recovery Rate : >=50%
Organism	Lactobacillus leichmannii ATCC 7830
Inoculum (cfu) 10-100	Growth : Good , Recovery Rate : >=50%
Organism	Lactobacillus fermentum ATCC 9338
Inoculum (cfu) 10-100	Growth : Good , Recovery Rate : >=50%

Other Information

S

Used for the isolation and enumeration of lactic acid bacteria from meat and meat products.

Composition	
Ingredients	gm/lt.
Agar	12.00
Peptone	10.00
Yeast extract	5.00
Dextrose	20.00
Meat extract	8.00
Triammonium citrate	2.00
Sodium acetate	5.00
Magnesium sulfate heptahydrate	0.20
Manganese sulfate tetrahydrate	0.05
Dipotassium phosphate	2.00

Directions

- 1. Add 65.25 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 petri plates.

General Information

Storage	2 to 8°C (Refrigerate)
Shelf Life	36 Months
IMDG Identification	Not Regulated for Transport (Non-Haz)
HSN Code	
500 Gms	38210000 (GST 18%)
100 Gms	38210000 (GST 18%)
Type of Packing	
500 Gms	Plastic Bottle

Available Packages

100 Gms

500 Gms