

97354

Lactose Broth

Part D

Specifications	
Appearance (Colour)	Cream
Appearance (Form)	Free flowing, homogeneous powder
Solubility	13.00 gm/liter
Solubility before autoclaving (Clarity)	Clear
pH (25°C)	6.9 ± 0.2
Prepared Medium Appearance after autoclaving (Clarity)	Clear
Prepared Medium Appearance after autoclaving (Colour) Cultural Response	Light to medium amber, clear without any precipitate Inoculate and incubate at 37°C for 18 -
Organism	24 hours Escherichia coli ATCC 25922
Inoculum (cfu) 10-100	Growth : Good, Gas Production : (+)
Organism	Enterobacter aerogenes ATCC 13048
Inoculum (cfu) 10-100	Growth : Good, Gas Production : (+)
Organism	Salmonella typhi ATCC 6539
Inoculum (cfu) 10-100	Growth: Good, Gas Production: (-)
Organism	Pseudomonas aeruginosa ATCC 27853
Inoculum (cfu) 10-100	Growth : Good, Gas Production : (-)
Organism	Enterococcus faecalis ATCC 29212
Inoculum (cfu) 10-100	Growth : Good, Gas Production : (-)
Key	(+): Positive Gas Production(-): Negative Gas Production

Other Information

Applications

For the detection of lactose fermenting gram-negative coliforms, as pre-enrichment broth for Salmonella species.

Composition	
Ingredients	gm/lt.
Peptone	5.00
Lactose	5.00
Beef extract (ex.buffalo)	3.00

Directions

- 1. Add 13.00 gm powder to 1.0 liter of distilled/purified water and mix thoroughly.
- 2. Gently heat and bring to boiling.
- 3. Dispense into tubes containing inverted Durham's tubes.
- 4. 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