

## B828/B600

MRS AGAR/BROTH MODIFIED (LACTOBACILLI HETEROFORM SCREEN AGAR / BROTH)

Formula	B838	B600
Ingredients :	gms/lit.	gms/lit.
Dextrose	20.00	20.00
Proteose peptone	10.00	10.00
Yeast extract	5.00	5.00
Sodium acetate	5.00	5.00
2-Phenylethyl alcohol	3.00	3.00
Ammonium citrate	2.00	2.00
Dipotassium phosphate	2.00	2.00
Magnesium sulphate	0.10	0.10
Manganese sulphate	0.05	0.05
Bromo cresol green	0.04	0.04
Cycloheximide	0.004	0.004
Agar	15.00	-
Final pH (at 25°C) :	5.5 ± 0.2	4.3 ± 0.2

### Directions :

Suspend 62.2 grams of (B838) or 47.2 gms. of (B600) in 1000 ml distilled water containing 1 ml Polysorbate 80. Mix thoroughly. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. If necessary adjust the pH with glacial acetic acid after sterilization.

### Principle :

Proteose peptone and dextrose supply nitrogen, carbon and other elements essential for the growth of Lactobacilli. Polysorbate 80 a mixture of oleic esters, supplies fatty acids required by Lactobacilli. Ammonium citrate, Sodium acetate, 2-phenylethyl alcohol and Cycloheximide inhibit gram – negative organisms, moulds and certain gram – positive bacteria. Certain yeasts are suppressed because of presence of Cycloheximide. Agar is the solidifying agent.

### QC Tests – (I) Dehydrated Medium

Colour : Cream to yellow  
Appearance : Homogeneous Free Flowing powder

### (II) Rehydrated medium

pH (post autoclaving/heating) :  $5.5 \pm 0.2$  (B838) /  $4.3 \pm 0.2$  (B600)  
Colour (post autoclaving/heating) : Green  
Clarity (post autoclaving/heating) : Clear to slightly opalescent

### (III) Q.C. Test Microbiological

Cultural characteristics observed after upto 3 days at 35°C with 5 – 10% CO<sub>2</sub>.

MICROORGANISM (ATCC )	GROWTH
Lactobacillus plantarum (8014 )	Luxuriant
Lactobacillus fermentum (9338 )	Luxuriant
Lactobacillus acidophilus (4356 )	Luxuriant

**Precautions** 1. For Laboratory Use.

2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.

**Limitations :** 1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.

**Use :** For the isolation and cultivation of Lactobacillus species from salad dressings.

**Storage :** Dehydrated medium- below 8°C Prepared medium – Between 2 to 8°C.

**Packing :** 500 gm. bottle