
Limitations :

1. Due to nutritional variation some species of lactobacilli may not show growth.

2. Growth of *Lactobacillus* spp. may be inhibited in the presence of antibiotics.

Performance and Evaluation

Performance of the medium is expected when used as per the direction on the label within the expiry period when stored at recommended temperature.

Suality Control

Appearance

Cream to yellow homogeneous free flowing powder

Gelling

Firm, comparable with 1.5% Agar gel

Colour and Clarity of prepared medium

Yellow coloured slight opalescent gel forms in Petri plates

Reaction

Reaction of 6.92% w/v aqueous solution at 25°C. pH : 5.7±0.1

pH

5.60-5.80

Cultural Response

Cultural characteristics observed after an incubation at 30°C for 18-48 hours with 5% CO₂.

2 U J D Q L V P , Q R F X O X P U R Z W K 5 H F R Y H U \ &) 8

/ D F W R E D F L O O X 50-100 N H L good-luxuriant >=50% (00015*)

Lactococcus lactis ATCC 50-100 good-luxuriant >=50% 19435 (00016*)

Escherichia coli ATCC >=10⁴ inhibited 0% 8739 (00012*)

Mg{"< , Eqtgturqpfpki" Y F E O " p w o d g t u 0

Uvqtcig"cpf"Ujgnh"Nkhg

Store dehydrated and the prepared medium at . . Use before expiry date on the label. P n opening, product should be properly stored dry, after tightly capping the bottle in order to prevent lump formation due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in dry ventilated area protected from extremes of temperature and sources of ignition Seal the container tightly after use. Use before expiry date on the label.

Product performance is best if used within stated expiry period.

t ptbm

Vtfs nvtu fotvsf tbgf e t ptbm c bvupdmbw oh boe ps od ofsbu po pg vtf ps vovtbcmf sf bsbu pot pg ui t spevdu/ pmmpx ftubcm tife mbcpsbups spdfvsft o e t pt oh pg ogfdu pvt nbufs bmt boe nbufs bm ui bu dpnft oup dpoubdu x ui dm o dbm tbn mf nvtu cf efdpoubn obufe boe e t ptf pg o bddpsebodf x ui dvssfou mbcpsbups ufdio rvft /

Reference

1. Microbiology of food and animal feeding stuffs-Horizontal method for the enumeration of mesophilic lactic acid bacteria. ISO 15214:1998(E).

2. Smittle R. B. and Flowers R. M., 1982, J. Food Protection, 45:977.

Disclaimer :

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