

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Light amber coloured, clear solution without any precipitate

Reaction

Reaction of 4.85% w/v aqueous solution at 25°C. pH : 6.8±0.2

pH

6.60-7.00

Cultural Response

Cultural characteristics observed after an incubation at 35-37°C for 24-48 hours

Organism	Inoculum (CFU)	Growth
<i>Lactobacillus casei</i> ATCC 7469	50-100	luxuriant
<i>Lactococcus lactis</i> ATCC 19435	50-100	luxuriant
<i>Lactobacillus plantarum</i> ATCC 8014	50-100	luxuriant
<i>Streptococcus cremoris</i> ATCC 19257	50-100	luxuriant(incubated at 30-32°C)
<i>Streptococcus thermophilus</i> ATCC 14485	50-100	good-luxuriant

Reference

1. Marshall R., (Ed.), 1993, Standard Methods for the Examination of Dairy Products, 16th Ed., American Public Health Association, Washington, D.C.
2. Elliker P. R., Anderson A. W. and Hannesson G., 1956, J. Dairy Sci., 39:1611.
3. McLaughlin, 1946, J. Bacteriol., 51:560.

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