

# LB (Luria Bertani) Agar High Salt



Medium used for the cultivation and enumeration of *Escherichia coli* in molecular microbiology procedures.

## • CONTENTS (Liter)

Casein enzymic hydrolysate	10.0 g
Yeast Extract	5.0 g
Sodium Chloride	10.0 g
Agar	15.0 g
Final pH = 7.0 ± 0.2 at 25°C	

## • PROCEDURE

Suspend 40.0 G of powder in 1 L of distilled or deionized water. Heat to boiling until completely dissolved. Sterilize by autoclave at 121°C for 15 minutes. Cool to 45-50°C in water bath. Mix well. Dispense in petri dishes.

## • INTERPRETATION

LB (Luria Bertani) Agar High Salt is a medium used for the cultivation and enumeration of *Escherichia coli* in molecular microbiology procedures. Casein enzymic hydrolysate provides nitrogen, carbon, vitamins and minerals for growth of microorganisms. Yeast extract provides vitamins. Sodium chloride maintains the osmotic balance. Agar is the solidifying agent.

## • TECHNIC

Inoculate the plates with spreading the specimen on surface of the medium using a sterile loop. Incubate at 36 ± 1°C for 18 - 24 hours. Refer appropriate references for recommended test procedure.

## • QUALITY CONTROL FOR USE

### Dehydrated medium

Appearance: free-flowing, homogeneous

Color: light beige

### Prepared medium

Appearance: opaque

Color: very light amber

Incubation conditions: 36 ± 1°C / 18 - 24 hours

Microorganism	ATCC	Inoculum CFU	Growth
<i>Escherichia coli</i>	25922	50-100	good

## • STORE

The powder is very hygroscopic. Store the powder at room temperature, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident. Store prepared medium at 2 - 8°C.

## • REFERENCES

1. Ferrini, A. M.; Mannoni, V., Aurdi P. Combined plate microbial assay (CPMA). Food additives and Contaminants, 23(1);16-24. 2006
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3. BAUR, E.: Untersuchungen von Fleisch- und Wurstwaren mit dem Hemmstofftest im Rahmen der tierärztlichen Lebensmittelüberwachung. -Fleischwirtsch., 55; 843-845 (1975)
4. BOGAERTS, R., u. WOLF, F.: Eine standardisierte Methode zum Nachweis von Rückständen antibakteriell wirksamer Substanzen in frischem Fleisch. - Fleischwirtsch., 60; 667-675 (1980).

## • PACKAGE

Cat. No : MB-L4487 LB (Luria Bertani) Agar High Salt	500 G
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## • MICROBIAL CULTURE IMAGES



*Escherichia coli* ATCC 25922 (100CFU)

Incubation conditions : 35±2°C 24h