

Lactose Broth



Medium used for the isolation and identification of coliforms in water, foods, dairy and pharmaceutical products.

*Equally use with MFDS (MB-L1202K), QIA(MB-L1202Q) and NIER (MB-L1202N).

• CONTENTS (Liter)

Peptone	5.0 g
Beef Extract	3.0 g
Lactose	5.0 g
Final pH = 6.9 ± 0.2 at 25°C.	

• PROCEDURE

Suspend 13.0 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 tubes.

• INTERPRETATION

Lactose Broth is a medium used for the isolation and identification of coliforms in water, foods, dairy and pharmaceutical products. Peptone and beef extract provide nitrogen, carbon, vitamins and minerals. Lactose is a fermentable carbohydrate. Lactose fermenting bacteria produce gas.

• TECHNIC

Inoculate the specimen with stab using a sterile needle to the medium. Shake gently for spreading microorganism. Incubate at 36 ± 1°C for 18 - 48 hours. Refer appropriate references for recommended test procedure.

• QUALITY CONTROL FOR USE

Dehydrated medium

Appearance: free flowing homogeneous

Color: light beige

Prepared medium

Appearance : clear

Color: light amber

Incubation conditions: 36 ± 1°C / 18 - 48 hours

Microorganism	ATCC	Inoculum CFU	Growth	Gas
<i>Escherichia coli</i>	25922	50-100	good	+
<i>Klebsiella pneumoniae</i>	27736	50-100	good	+
<i>Enterococcus faecalis</i>	29212	50-100	good	-
<i>Salmonella typhimurium</i>	14028	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.

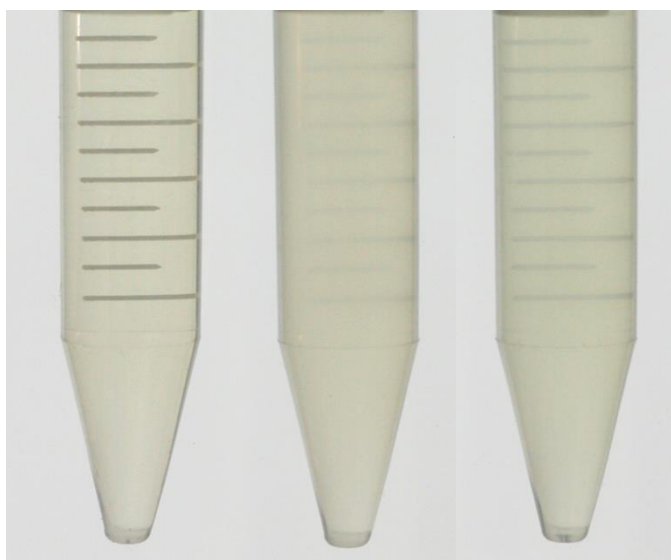
• REFERENCES

1. APHA (1972) Standard Methods for the Examination of Dairy Products, 13th Ed.
2. APHA (1985) Standard Methods for the Examination of Water and Wastewater, 16th Ed.
3. Flowers, R.S., J. D'Aoust, W.H. Andrews, and J.S. Bailey.(1992). Salmonella, p. 371-442
4. Refer to the MFDS, QIA and NIER.

• PACKAGE

Cat. No : MB-L1202 Lactose Broth	500 G
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• MICROBIAL CULTURE IMAGES



None

Escherichia coli
ATCC 25922

Salmonella typhimurium
ATCC 14028

Incubation conditions : 35±2°C 20h