

Product Name : Rogosa Broth

Selective basal medium for *lactobacilli* isolation and enumeration.

TYPICAL FORMULA (G/L)

Tryptone	10.0
Yeast Extract	5.0
Glucose	10.0
Arabinose	5.0
Saccharose	5.0
Sodium Acetate	15.0
Ammonium Citrate	2.0
Monopotassium Phosphate	6.0
Magnesium Sulfate	0.57
Manganese Sulfate	0.12
Ferrous Sulfate	0.03
Final pH = 5.4 ± 0.2 at 25°C.	

DIRECTIONS

Suspend 58.72 G of powder in 1 L of distilled or deionized water. Add 1 mL of Tween 80 supplement (MB-T1861) and 1.32 mL of Glacial Acetic Acid supplement (MB-G0743). Heat until completely dissolved. Boil for 2-3 minutes. Cool to 45-50°C. Dispense in sterile final tubes. Do not sterilize in autoclave and do not overheat.

DESCRIPTION

Rogosa Broth is a selective basal medium for cultivating oral, vaginal, and faecal lactobacilli. The low pH and the high sodium acetate concentration effectively suppress other bacterial flora and allow the *lactobacilli* to flourish.

TECHNIQUE

Inoculate the broth with the specimen and incubate at 36 ± 1°C for 40-48 hours. Thermophilic *lactobacilli* are to be incubated at 42°C for 48 hours, psychrotrophic organisms are to be incubated at 30°C for 2 days and at 22°C for a further day, *Leuconostocs* from meat are incubated at 25°C for 3 days.

QUALITY CONTROL

Dehydrated medium

Appearance: slightly lumpy.

Color: beige.

Prepared medium

Appearance: clear to slightly opalescent.

Color: light amber.

Incubation conditions: 36 ± 1°C / 40-48 hours.

Microorganism	ATCC	Growth
<i>Lactobacillus casei</i>	9595	good
<i>Lactobacillus delbrueckii</i>	4797	good
<i>Staphylococcus aureus</i>	25923	markedly to completely inhibited

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PREFORMANCE AND LIMITATIONS

Since the nutritional requirements of organisms are different, some strains may be encountered that fail to grow or grow poorly on this medium. The medium is slightly acid and positive reactions may be slower than with phenol red carbohydrate medium. The salt in the formulation makes the media not suitable for isolation of dairy lactobacilli, e.g. *L. lactis*, *L. bulgaricus*, *L. Helveticus*.

STORAGE

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 2-6°C.

REFERENCES

1. Rogosa, M., J.A. Mitchell, and R.F. Wiseman, (1971) J. Bacteriol. 62: 132.
2. Rogosa, M., J.A. Mitchell, and R.F. Wiseman, (1951). J. Dental Res. 30 : 682.
3. ISO/TC34/SC6/WG15. (1984). Enumeration of Lactobacteriaceae in meat and meat products.
4. Sharpe M.E. (1960) Lab. Practice 9: 223-227.

PACKAGING

Cat. No : MB-R1177 Rogosa Broth	500 G
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