

# Product Name : Lactose

Lactose for bacteriological use.

## PHYSICO-CHEMICAL CHARACTERISTICS

	Standard
DCI Name	lactose
Ph. Eur. Name	lactosum
IUPAC Name	lactose
Solubility in water at 5%	complete
Humidity	≤ 0.10 %
Specific Optical Rotation	+ 52.5
pH	4.3
Ash	≤ 0.05%

## USE

Lactose is used as a source of fermentable carbohydrates for bacteria in fermentation tests (i.e. *Escherichia coli* ferments lactose whilst *Salmonella typhimurium* gives a negative reaction). It is not hygroscopic and is free from other sugars and from starch, proteins and metals.

## EXPLANATION

Lactose for bacteriological use.

## TECHNIC

Lactose can be used as an ingredient of dehydrated culture media and need dissolution in distilled or deionized water and sterilization preferably by filtration.

## USER QUALITY CONTROL

Dehydrated powder

Appearance: free-flowing, homogeneous.

Color: white.

## 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.

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### PACKAGING

Cat. No : MB-L6281 Lactose	500 G
Cat. No : MB-L62811 Lactose	1 KG
Cat. No : MB-L62815 Lactose	5 KG