

Elliker Broth



Medium used for the cultivation and enumeration of streptococci and lactobacilli.

• CONTENTS (Liter)

Pancreatic Digest of Casein	20.0 g
Yeast Extract	5.0 g
Gelatin	2.5 g
Dextrose	5.0 g
Lactose	5.0 g
Saccharose	5.0 g
Sodium Chloride	4.0 g
Sodium Acetate	1.5 g
Ascorbic Acid	0.5 g
Final pH = 6.8 ± 0.2 at 25°C	

• PROCEDURE

Suspend 48.5 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. Pour into tubes.

• INTERPRETATION

Elliker Broth is a medium used for the cultivation and enumeration of streptococci and lactobacilli. Pancreatic digest of casein and gelatin provide nitrogen and amino acids. Yeast extract is a vitamin source. Dextrose, lactose and saccharose are the fermentable carbohydrates. Sodium chloride maintains the osmotic balance. Sodium acetate is a selective agent against Gram-negative bacteria. Ascorbic acid provides proper acid conditions.

• TECHNIC

Inoculate the specimen using a sterile needle to the medium. Incubate at 35 ± 2°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 to slightly opalescent

Color: light amber

Incubation conditions: 35 ± 2°C / 18 - 48 hours

Microorganism	ATCC	Inoculum CFU	Growth
<i>Lactobacillus delbrueckii</i>	11842	10 ² -10 ³	good
<i>Lactobacillus plantarum</i>	8014	10 ² -10 ³	good
<i>Streptococcus thermophilus</i>	19258	10 ² -10 ³	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. Store prepared medium at 2 - 8°C.

• REFERENCES

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.
4. Wehr and Frank (ed.). 2004. Standard methods for the examination of dairy products. 17th ed. American Public Health Association, Washington, D.C.

• PACKAGE

Cat. No : MB-E0608 Elliker Broth	500 G
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