

# LB (Luria Bertani) Broth 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
Final pH = 7.0 ± 0.2 at 25°C	

## • PROCEDURE

Suspend 25.0 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. If necessary, dispense the medium before autoclave.

## • INTERPRETATION

LB (Luria Bertani) Broth 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.

## • 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 - 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., Audri 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-L4488 LB (Luria Bertani) Broth High Salt	500 G
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