

MRS Broth



Medium used for the isolation and cultivation of *Lactobacilli* spp.

• CONTENTS (Liter)

Proteose Peptone	10.0 g
Meat Extract	10.0 g
Yeast Extract	5.0 g
Glucose	20.0 g
Tween 80	1.0 g
Triammonium Citrate	2.0 g
Sodium Acetate	5.0 g
Magnesium Sulfate	0.1 g
Manganese Sulfate	0.05 g
Dipotassium Phosphate	2.0 g
Final pH = 6.5 ± 0.2 at 25°C	

• PROCEDURE

Suspend 55.15 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

MRS Broth is a general purpose medium used for the isolation and cultivation of *Lactobacilli* spp. Proteose peptone, meat extract and yeast extract provide nitrogen, carbon, amino acids, vitamins and minerals. Glucose provides the energy source. Tween 80 provides growth factors for growth of *Lactobacilli* spp. Triammonium citrate and sodium acetate are the selective agents. Magnesium sulfate and manganese sulfate provide cations. Dipotassium phosphate is the buffering agent.

• TECHNIC

Inoculate the specimen using a sterile needle to the medium. Incubate at 36 ± 1°C for 48 - 72 ± 3 hours under appropriate condition. Refer appropriate references for recommended test procedure.

• QUALITY CONTROL FOR USE

Dehydrated medium

Appearance: moist appearance, with a tendency to clump

Color: beige

Prepared medium

Appearance: clear to slightly opalescent

Color: light amber to amber

Incubation conditions: 36 ± 1°C / 48 - 72 ± 3 hours / microaerobic condition

Microorganism	ATCC	Inoculum CFU	Growth
<i>Lactobacillus bulgaricus</i>	11842	50-100	good
<i>Lactobacillus fermentum</i>	9338	50-100	good
<i>Lactobacillus plantarum</i>	8014	50-100	good

• STORE

The powder is very hygroscopic. Store the powder at 2 - 8°C, 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.

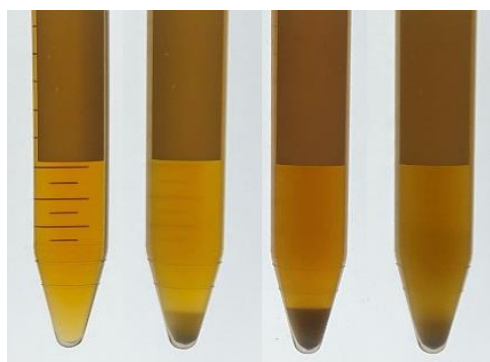
• REFERENCES

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3. De Man, J.C., M. Rogosa, and M.E. Sharpe (1960). J. App. Bact. 23:130-135.
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• PACKAGE

Cat. No : MB-M1025 MRS Broth	500 G
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• MICROBIAL CULTURE IMAGES



None *L.bulgaricus* ATCC 11842 *L.fermentum* ATCC 9338 *L.plantarum* ATCC 8014

Incubation conditions : 36 ± 1°C / 48 - 72 ± 3 hours under microaerobic condition