

Medium used for the cultivation and enumeration of Lactobacilli.

## CONTENTS (Liter)

| Proteose Peptone                 | 10.0 g |
|----------------------------------|--------|
| Beef Extract                     | 10.0 g |
| Yeast Extract                    | 5.0 g  |
| Sodium Acetate                   | 5.0 g  |
| Dipotassium Phosphate            | 2.0 g  |
| Ammonium Citrate                 | 2.0 g  |
| Polysorbate 80                   | 1.0 g  |
| Magnesium Sulfate                | 0.1 g  |
| Manganese Sulfate                | 0.05 g |
| Final pH = 6.5 $\pm$ 0.2 at 25°C |        |

## • PROCEDURE

Suspend 35.15 G of powder in 1L of distilled or deionized water. Aseptically add 20.0 G of glucose. 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 without Glucose is a medium used for the cultivation and enumeration of Lactobacilli. Proteose peptone, beef extract and yeast extract provide nitrogen, carbon, vitamins and minerals. Sodium acetate, ammonium citrate, polysorbate 80, magnesium sulfate and manganese sulfate provide growth factors for the growth of lactobacilli. Dipotassium phosphate is a buffering agent.

#### TECHNIC

Inoculate the specimen with stab using a sterile needle to the medium. Shake gently for spreading microorganism. Incubate at  $30 \pm 2^{\circ}$ C for 18 - 24 hours up to 72 hours under microaerophilic condition. Refer appropriate references for recommended test procedure.

## QUALITY CONTROL FOR USE

 $\label{eq:product} \begin{array}{l} \underline{Dehydrated\ medium} \\ \\ Appearance:\ free-flowing,\ homogeneous \\ Color:\ beige \\ \underline{Prepared\ medium} \\ \\ Appearance:\ clear\ with\ no\ precipitate \\ Color:\ amber \\ \\ Incubation\ conditions:\ 30\ \pm\ 2^\circ C\ /\ 18\ -\ 24\ hours\ up\ to\ 72\ hours\ /\ microaerophilic\ condition \\ \end{array}$ 

| Microorganism             | ATCC  | Inoculate CFU | Growth |
|---------------------------|-------|---------------|--------|
| Lactobacillus fermentum   | 9338  | 50-100        | good   |
| Lactobacillus delbrueckii | 11842 | 50-100        | good   |
| Lactobacillus plantarum   | 8014  | 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  $2 - 8^{\circ}$ C.

### REFERENCES

- 1. Briggs, M. (1953). J. Dairy Res. 20:36.
- 2. Cox, G.P., and M. Briggs (1954). J. App. Bact.17:18.
- 3. De Man, J.C., M. Rogosa, and M.E. Sharpe (1960). J. App. Bact. 23:130-135.
- 4. ISO/FDIS 15214 (1998) Microbiology of food and animal feeding stuffs-Horizontal method for the enumeration of mesophilic lactic acid bacteriacolonycount technique.

#### PACKAGE

| Cat. No : MB-M0757<br>MRS Broth without Glucose | 500 G |  |
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