

CM 20842 – J. BROTH BASE

INTENDED USE

For cultivation of Bacillus and Sporolactobacillus species.

COMPOSITION

Ingredients	Gms / Ltr
Yeast extract	15.00
pancreatic digest of casein	5.00

PRINCIPLE

J.BROTHBASE is used for cultivation of Bacillus and Sporolactobacillus species. These genera are the most abundant in probiotic-containing food products. Lactobacillus sporogenes (Bacillus coagulans) and other lactic acid bacteria are commonly used in diet and health supplements that claim to promote intestinal flora. Lactobacillus sporogenes is approved by both the U.S. and European Union for use on livestock. Lactobacillus sporogenes is considered generally recognized as safe (GRAS) by the U.S. FDA. The mEuropean Food Safety Authority (EFSA) has also included it on their Qualified Presumption of Safety (QPS) list, due to its reported safety. J. Broth base consists of Yeast extract and Pancreatic digest of casein as source of carbon, nitrogen, sulphur, vitamin B complex and trace elements essential for microbial growth. J. Broth base is also used for performing the Voges-Proskauer test.

INSTRUCTIONFORUSE

Dissolve 20.00 gms in 1000ml distilled water.

Gently heat to boiling with gentle swirling and dissolve the medium completely.

Dispense as desired and sterilize by autoclaving at 15 psi (121°C) for 15 minutes.

Cool to 45 - 50°C prior to use.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Yellow colour, clear solution

Appearance of prepared medium : Light yellow coloured very slightly opalescent, viscous solution.

pH (at 25°C) : 7.4±0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Bacillus coagulans	7050	10 ³	Luxuriant	35 - 37° C	18 – 48 hour
Lactobacillus casei	9595	10 ³	Luxuriant	35 - 37° C	18 – 48 hour
Lactobacillus fermentum	9338	10 ³	Luxuriant	35 - 37° C	18 – 48 hour



Bacillus subtilis	6633	10 ³	Luxuriant	35 - 37° C	18 – 48 hour
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PACKAGING:

In pack size of 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 10-25°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

1. Sanders, M.E., Morelli, L., Tompkins, T.A. 2003. Comprehensive Reviews in Food Science and Food Safety. 2: 101.
2. Food and Agriculture Organization/World Health Organization. 2001. Report of a Joint FAO/WHO Expert Consultation on Evaluation of Health and Nutritional Properties of Probiotics in Food Including Powder Milk with Live Lactic Acid Bacteria.
3. EFSA. 2008. European Food Safety Authority. Technical guidance prepared by the Panel on Additives and Products or Substances used in Animal Feed (FEEDAP) on the update of the criteria used in the assessment of bacterial resistance to antibiotics of human or veterinary importance. The EFSA Journal 732:1-15.

 Good Manufacturing Practices Certified	 For In Vitro Diagnostic Use	 Quantity	 Lot / Batch Number	 Catalogue Number	 Manufacturer
 Temperature Unit	 Authorized Representative MedNet GmbH Birkstrasse 10, 48163 Münster, Germany	 European Conformity	 QR Code	 Consults Instructions for Use	 Best Before

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*For Lab Use Only

