

CM 20904 – LACTOBACILLI AGAR (AOAC)

INTENDED USE

For cultivation and maintenance of stock cultures used in microbiological assays of vitamin and amino acids.

PRODUCT SUMMARY AND EXPLANATION

Lactobacilli Agar, AOAC was formulated by Loy and recommended by AOAC for carrying stock cultures used for Microbiological assay of Vitamin B. Lactobacilli Agar, AOAC is used for the cultivation and maintenance of stock cultures of Lactobacillus casei ATCC 7469, Lactobacillus fermentum ATCC 9338, Lactobacillus leichmannii ATCC 4797, and Lactobacillus viridescens ATCC 12706 by stab inoculation of sterile tubed medium followed by incubation for 18-24 hours at a constant temperature between 30-40°C. The cultures are then stored at 2-8°C.

COMPOSITION

Ingredients	Gms / Ltr
Peptonized milk	15.000
Yeast extract	5.000
Dextrose	10.000
Tomato juice (100 ml)	5.000
Monopotassium phosphate	2.000
Polysorbate 80	1.000
Agar	10.000

PRINCIPLE

This medium consists of Peptonized milk and yeast extract which provide essential growth nutrients. Dextrose is the energy source. Phosphate provides buffering system while tomato juice helps in lowering the pH. Polysorbate 80 serves as an emulsifier.

INSTRUCTION FOR USE

Dissolve 48.0 grams in 1000 ml purified/distilled water.
Heat to boiling to dissolve the medium completely.
Distribute into tubes in 10 ml amounts and sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
Cool the tubed agar medium in an upright position.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium : Medium amber coloured clear to slightly opalescent gel forms in tubes as butts.
pH (at 25°C) : 6.8 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Enterococcus hirae	8043	50-100	Luxuriant	35-37°C	18-48 Hours
Lactobacillus casei	7469	50-100	Luxuriant	35-37°C	18-48 Hours
Lactobacillus leichmannii	7830	50-100	Luxuriant	35-37°C	18-48 Hours
Lactobacillus plantarum	8014	50-100	Luxuriant	35-37°C	18-48 Hours

PACKAGING:

In pack size of 100 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 2-8°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. Loy, 1958, J. AOAC, 4:61.
2. Williams, (Ed.), 2005, Official Methods of Analysis of the Association of Official Analytical Chemists, 19th Ed., AOAC, Washington, D.C.

 Good Manufacturing Practices Certified	 Best Before	 Quantity	 Catalogue Number	 Manufacturer
 Temperature Unit	 Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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

*For Lab Use Only

