

CM 21182 - MICRO VITAMIN TEST INOCULUM BROTH

INTENDED USE

For cultivation and maintenance of stock cultures of used in microbiological assays of vitamins.

PRODUCT SUMMARY AND EXPLANATION

Lactobacillus is a genus of gram-positive facultative anaerobic lactic acid bacteria. The lactic acid bacteria are so named because most of its members convert lactose and other sugars to lactic acid. They are common and usually benign. Many species are prominent in decaying plant material. The production of lactic acid makes its environment acidic which inhibits the growth of some harmful bacteria. Three types of media are generally used in microbiological assays namely maintenance media, inoculum /cultivation media and the test assay media.

Micro Vitamin Test Inoculum Broth is used for carrying stock cultures of Lactobacilli and other test organisms used in microbiological assays. This media can also be used for routine cultivation of Lactobacilli in microbiological assays of vitamins and in inoculum preparation for assays.

COMPOSITION

Ingredients	Gms / Ltr
Yeast extract	20.000
Proteose peptone	5.000
Dextrose (Glucose)	10.000
Potassium dihydrogen phosphate	2.000
Polysorbate 80 (Tween 80)	0.100

PRINCIPLE

Proteose peptone and yeast extract in the medium provide nitrogen, sulphur, vitamins and other essential nutrients for growth. Dextrose is the energy source. Polysorbate 80 is the fatty acid source. Potassium dihydrogen phosphate buffers the medium.

INSTRUCTION FOR USE

Dissolve 37.1 grams in 1000 ml purified / distilled water.

Heat if necessary to dissolve the medium completely.

Dispense and sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Cool to 45-50°C.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium	: Light yellow coloured clear solution in tubes.
pH (at 25°C)	: 6.7±0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
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Lactobacillus casei	9595	50-100	Good-luxuriant	35-37°C	24-48 Hours
Lactobacillus leichmanni	7830	50-100	Good-luxuriant	35-37°C	24-48 Hours
Lactobacillus plantarum	8014	50-100	Good-luxuriant	35-37°C	24-48 Hours
Lactobacillus viridescens	12706	50-100	Good-luxuriant	35-37°C	24-48 Hours

PACKAGING:

Inpacksize of 100 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°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.

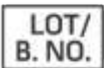
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

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

REFERENCES

1. Atlas R. M., 1993, Handbook of Microbiological Media, Parks L.C., (Ed.), CRC Press, Inc.
2. Horwitz, (Ed.), 2000, Official Methods of Analysis of AOAC International, 17th Ed., Vol. I, AOAC International, Gaithersburg, MD.
3. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
4. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock, D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.

 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.

