

CM 21513 – ROGOSA SL AGAR (VEG.)

INTENDED USE

For selective cultivation of oral, vaginal and faecal Lactobacilli.

PRODUCT SUMMARY AND EXPLANATION

These media are prepared with the use of Veg hydrolysates in place of Tryptose and Casein enzymic hydrolysate which makes the media free from BSE/TSE risks. Rogosa SL Agar (Veg) are the modifications of the medium described by Rogosa et al and give excellent results when used in qualitative and quantitative studies of Lactobacilli in faeces, saline and in dairy products.

COMPOSITION

Ingredients	Gms / Ltr
Veg hydrolysate No. 1	10.000
Yeast extract	5.000
Dextrose	10.000
Arabinose	5.000
Saccharose	5.000
Sodium acetate	15.000
Ammonium citrate	2.000
Monopotassium phosphate	6.000
Magnesium sulphate	0.570
Manganese sulphate	0.120
Ferrous sulphate	0.030
Polysorbate 80	1.000
Agar	15.000

PRINCIPLE

The medium consists of Veg Hydrolysate No.1 and yeast extract which provide nitrogenous compounds, sulphur, trace elements and vitamin B complex, essential for growth of Lactobacilli. Dextrose, arabinose, saccharose are the fermentable carbohydrates. Polysorbate 80 acts as surfactant. Ammonium citrate and sodium acetate inhibit moulds, Streptococci and many other organisms. The low pH and high acetate concentrations effectively suppress other bacterial flora allowing Lactobacilli to flourish.

INSTRUCTION FOR USE

Dissolve 75.0 grams in 1000 ml distilled water.

Boil to dissolve the medium completely.

Add 1.32 ml glacial acetic acid. Mix thoroughly, distribute into culture tubes or flasks.

Heat to 90 - 100°C for 2-3 minutes. Cool to 45°C for direct inoculation. DO NOT AUTOCLAVE.



QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Light yellow coloured, may have slightly greenish tinge, homogeneous powder containing soft lumps.
Appearance of prepared medium	: Light yellow coloured, slightly opalescent gel form in petri plates.
pH (at 25°C)	: 5.4 ± 0.2

INTERPRETATION

Cultural characteristics observed in presence of 5% Carbon dioxide (CO₂) and 95% H₂ after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Lactobacillus casei	9595	50-100	Good - luxuriant	≥50%	35-37°C	40-48 Hours
Lactobacillus fermentum	9338	50-100	Good - luxuriant	≥50%	35-37°C	40-48 Hours
Lactobacillus leichmanni	4797	50-100	Good - luxuriant	≥50%	35-37°C	40-48 Hours
Lactobacillus plantarum	8014	50-100	Good - luxuriant	≥50%	35-37°C	40-48 Hours
Staphylococcus aureus subsp. aureus	25923	≥10 ³	Inhibited	0%	35-37°C	40-48 Hours

PACKAGING:

In pack size of 500 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.

