

# PRODUCT INFORMATION

Your Smarter Culture Media Choice



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## Lactose Broth Cat. No. L12-105

### DESCRIPTION

Lactose Broth is used for the detection and/or verification of the presence of *Salmonella* and other coliform organisms in water, foods, dairy, and pharmaceutical products. This media is also used as a preenrichment in the analysis of food, milk products and water for *Salmonella*. Lactose Broth also provides good growth characteristics for coliforms and fermentation is observed by gas bubbles present in an inverted fermentation tube. The concentration of media prepared for the test should be adjusted to accommodate a volume of sample greater than 10mL.

#### Formula\* per Liter:

Pancreatic Digest of Gelatin.....5.0g  
Lactose.....5.0g  
Beef Extract.....3.0g

**Final pH:** 6.9 ± 0.2 at 25°C

\* Grams per liter may be adjusted or formula supplemented to obtain desired performance.

### PREPARATION

Mix 13 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

### QUALITY CONTROL SPECIFICATIONS

1. The powder is homogeneous, free flowing and light beige.
2. Visually the prepared medium is clear and pale to light yellow with little or no precipitate.
3. Expected cultural response after 24-48 hours at 35°C.

#### Organism:

*Escherichia coli* ATCC® 25922  
*Enterobacter aerogenes* ATCC® 13048  
*Proteus mirabilis* ATCC® 12453  
*Pseudomonas aeruginosa* ATCC® 27853  
*Salmonella typhimurium* ATCC® 14028  
*Enterococcus faecalis* ATCC® 19433

#### Result:

Growth, Gas production  
Growth, Gas production  
Growth, No gas production  
Growth, No gas production  
Growth, No gas production  
Growth, No gas production

### STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original light beige.