

## Lauryl Sulfate Broth

Cat. No. L12-106

### DESCRIPTION

Lauryl Sulfate Broth, otherwise known as Lauryl Tryptose Broth, is used for the detection of coliforms in water and wastewater. Coliforms are often used as indicators of fecal contamination in water and bacterial contamination in food products. Lactose is added to detect lactose fermentation by coliforms while the Sodium Lauryl Sulfate acts as a selective agent against non-coliform organisms. Sodium Chloride is used to maintain the osmotic balance of the medium while the Potassium Phosphates act as buffering agents.

#### Formula\* per Liter:

Casein Digest Peptone .....	20.0g
Sodium Chloride.....	5.0g
Lactose.....	5.0g
Potassium Phosphate, Monobasic.....	2.75g
Potassium Phosphate, Dibasic .....	2.75g
Sodium Lauryl Sulfate.....	0.1g

**Final pH:** 6.8 ± 0.2 at 25°C

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

### PREPARATION

Mix 35.6 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 yellow to gold and clear to trace hazy.
3. Expected cultural response after 18-48 hours at 35 ± 2°C.

#### Organism:

*Enterobacter aerogenes* ATCC® 13048

*Escherichia coli* ATCC® 25922

*Pseudomonas aeruginosa* ATCC® 27853

*Salmonella typhimurium* ATCC® 14028

*Staphylococcus aureus* ATCC® 25923

Result:	Gas:
Growth	+
Growth	+
Growth	-
Growth	-
Inhibition	-

### 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 color.