

PRODUCT INFORMATION

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. It is also used as preenrichment for Salmonella during the testing of foods, dairy products and water, providing a higher ratio of Salmonella to non-Salmonella organisms.

Lactose Broth also provides a good growth environment for coliforms and fermentation can be observed by gas bubbles present in an inverted fermentation tube.

FORMULA (g/L)

Pancreatic Digest of Gelatin	5.0 g	Lactose	5.0 g
Beef Extract	3.5 g		

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 homogenous, 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	RESULT
<i>Escherichia coli</i> ATCC 25922	Good Growth – Gas Production (+)
<i>Escherichia coli</i> ATCC 25922	Good Growth – Gas Production (+)
<i>Escherichia coli</i> ATCC 25922	Good Growth – Gas Production (-)
<i>Escherichia coli</i> ATCC 25922	Good Growth – Gas Production (-)
<i>Escherichia coli</i> ATCC 25922	Good Growth – Gas Production (-)
<i>Escherichia coli</i> ATCC 25922	Good Growth – 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 color.