

PRODUCT INFORMATION



Lauryl Sulfate Broth

Cat. No. L12-106

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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:

Enzymatic Digest of Casein	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 until boiling 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°C.

Microorganisms:	Results	Gas
<i>Enterobacter aerogenes</i> ATCC 13048	Growth	+
<i>Escherichia coli</i> ATCC 25922	Growth	+
<i>Pseudomonas aeruginosa</i> ATCC 27853	Growth	-
<i>Salmonella typhimurium</i> ATCC 14028	Growth	-
<i>Staphylococcus aureus</i> ATCC 25923	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 color.