

PRODUCT INFORMATION

Lauryl Sulfate Broth with MUG

Cat. No. L12-107

DESCRIPTION

Lauryl Sulfate Broth with MUG is used for the detection of *Escherichia coli* in water, food, and dairy products. Enzymatic Digest of Casein offers a source of nitrogen, vitamins, and minerals. Potassium Phosphates act as buffering agents and Lactose is a source of energy.

FORMULA (g/L)

Enzymatic Digest of Casein	20.0 g	Sodium Chloride	5.0 g
Lactose	5.0 g	Monopotassium Phosphate	2.75 g
Dipotassium Phosphate	2.75 g	Sodium Lauryl Sulfate	0.1 g
MUG (4-methylumbelliferyl- β -D-glucuronide)	0.5 g		

Final pH: 6.8 \pm 0.2 at 25 °C

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

PREPARATION

Mix 35.7 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring 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 24-48 hours at 35°C.

ORGANISM	RESULTS		
<i>Escherichia coli</i> ATCC 25922	Good	Gas production	Fluorescence +
<i>Salmonella typhimurium</i> ATCC 14028	Good	No gas production	Fluorescence -
<i>Staphylococcus aureus</i> ATCC 25923	Inhibition	No gas production	Fluorescence -



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.

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