

## PRODUCT INFORMATION

Your Smarter Culture Media Choice



# Tomato Paste Testing Broth

## Cat. No. T20-119

Date of issue  
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## DESCRIPTION

Tomato Paste Testing Broth is used to detect *Lactobacillus*, yeast and molds from tomato based products. Tomato Paste Testing Broth is recommended in detecting and isolating organisms that cause spoilage in tomato based foods. Fructose and dextrose is a carbohydrate source Gelatin peptone and yeast extract provide peptides, peptones, vitamins, and certain trace materials.

### Formula\* per Liter:

Fructose .....	5.0g
Dextrose .....	5.0g
Gelatin Peptone .....	10.0g
Yeast Extract .....	7.5g
Tartaric Acid .....	2.0g

**Final pH:** 4.0± 0.2 at 25°C

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

## PREPARATION

Mix 29.5 grams of the medium in a liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121.0°C for 15 minutes.

## QUALITY CONTROL SPECIFICATIONS

1. The powder is homogeneous, free flowing and light beige.
2. Visually the prepared medium is trace hazy and beige in color.
3. Expected cultural response after 40-72 hours at 35 ± 2°C.

### Organism:

*Aspergillus niger* ATCC® 16404  
*Candida albicans* ATCC® 10231  
*Lactobacillus plantarum* ATCC® 8014  
*Lactobacillus fermentum* ATCC® 9338  
*Saccharomyces pastorianus* ATCC® 9080

### Growth:

Growth  
Growth  
Growth  
Growth  
Growth

## 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.