TM 1001 – LACTIC PHAGE AGAR

INTENDED USE
For enumeration of bacteriophages active against starter cultures employed in cheese production.

PRODUCT SUMMARY AND EXPLANATION
Lactic Phage Agar is used for enumeration of bacteriophages active against starter cultures used in cheese manufacturing. Examination of the milk in cheese vats immediately prior to starter addition is important since the concentration of any phage present provides a good indicator of the effectiveness of rotations, the insensitivity of cultures to phage and the effectiveness of the CIP system and the level of plant hygiene.

COMPOSITION

Ingredients	Gms / Ltr
Casein enzymic hydrolysate	10.000
Yeast extract	5.000
Beef extract	5.000
Lactose	10.000
Dipotassium phosphate	5.000
Agar	15.000

PRINCIPLE
This medium consists of Casein enzymic hydrolysate, Yeast extract and beef extract which provides all the essential nutrients especially nitrogenous sources for the organisms. Dipotassium phosphate is the buffering agent and lactose is the carbon source in the medium.

INSTRUCTION FOR USE
- Dissolve 50.0 grams in 1000 ml purified/distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.

QUALITY CONTROL SPECIFICATIONS
Appearance of Powder : Cream to yellow coloured homogeneous free flowing powder.
Appearance of prepared medium : Light amber coloured clear to slightly opalescent gel forms in Petri plates.
pH (at 25°C) : 6.8 ± 0.2

INTERPRETATION
Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period

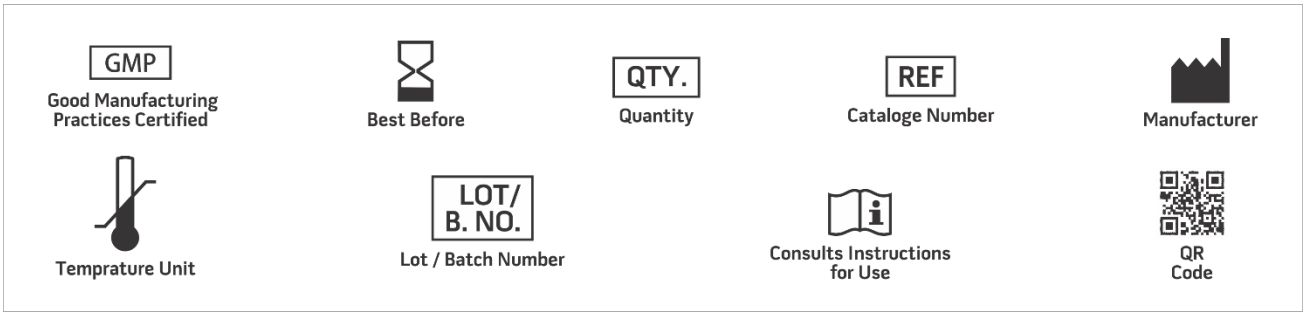
Streptococcus cremoris	19257	50-100	Good- luxuriant	>=50%	35-37°C	18-24 Hours
Lactobacillus lactis	8000	50-100	Luxuriant	>=70%	35-37°C	18-24 Hours
Streptococcus thermophilus	14485	50-100	Good- luxuriant	>=50%	35-37°C	18-24 Hours

PACKAGING:
In pack size of 500 gm bottles.

STORAGE
Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL
After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES
1. Nyiendo J. Ramon J.Seidler, W.E. Preparation and Storage of High -Titer Lactic Streptococcus Bacteriophages. Applied Microbiology (1974) p-72-77.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.
***For Lab Use Only**
Revision: 08 Nov., 2019