PRODUCT DATA SHEET



TM 1272 – PNY MEDIUM

INTENDED USE

For cultivation and isolation of Lactobacillus species.

PRODUCT SUMMARY AND EXPLANATION

Lactobacilli grow in a variety of habitats, wherever high levels of soluble carbohydrate, protein background products, vitamins and a low oxygen tension occur. These sites include the oral cavity, the intestinal tract, the vagina, food products and dairy products. PNY Medium is formulated for isolation and cultivation of *Lactobacillus* species.

COMPOSITION

Ingredients	Gms / Ltr		
Peptic digest of animal tissue	5.000		
Yeast extract	5.000		
Dextrose	5.000		
Monopotassium phosphate	0.500		
Dipotassium phosphate	0.500		
Magnesium sulphate	0.250		
Manganese sulphate	0.010		
Ferrous sulphate	0.010		
Sodium chloride	0.010		
Zinc sulphate	0.001		
Copper sulphate	0.001		
Cobalt sulphate	0.001		
Agar	15.000		

PRINCIPLE

This medium consists of Peptic digest of animal tissue and yeast extract which provide amino acids, other nitrogenous nutrients, vitamin B complex etc. Dextrose is the fermentable carbohydrate. The phosphates form buffering system while sodium chloride maintains osmotic equilibrium. Other salts supply essential nutrients for the growth of the organisms.

INSTRUCTION FOR USE

- Dissolve 31.28 grams in 100 ml distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Mix well and pour in sterile petri plates.

QUALITY CONTROL SPECIFICATIONS

A- 902A, RIICO Industrial Area, Phase III, Bhiwadi-301019.







Appearance of Powder	: Cream to yellow coloured homogeneous free flowing powder.		
Appearance of prepared medium	: Light yellow coloured clear to slightly opalescent gel forms in Petri plates.		
pH (at 25°C)	: 6.0 ± 0.2		

INTERPRETATION

Cultural characteristics observed after incubation in presence of 3-5% CO₂.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Lactobacillus casei	9595	50-100	Luxuriant	>=70%	35-37°C	18-24 Hours
Lactobacillus leichmannii	4797	50-100	Luxuriant	>=70%	35-37°C	18-24 Hours
Lactobacillus plantarum	8014	50-100	Luxuriant	>=70%	35-37°C	18-24 Hours

PACKAGING:

In pack size of 100 gm and 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

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- 4. Rogosa M. and Sharpe M. E., 1960, J. Gen. Microbiol., 23:197
- 5. Downes F. P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., American Public Health Association, Washington, D.C.
- 6. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.



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

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