

TM 1911 – ACETOBACTER BROTH (GLUCOSE)

INTENDED USE

For glucose positive *Acetobacter* species.

PRODUCT SUMMARY AND EXPLANATION

Acetobacter species are aerobic, gram negative organisms. Acetic acid bacteria are found in fruits with high carbohydrate concentration, which is selective for yeasts that produce ethanol. This ethanol forms the substrate for acetic acid bacteria and may oxidize ethanol to acetic acid. Various synthetic and maintenance media for *Acetobacter* cultures have been cited. A typical maintenance medium is *Acetobacter* Broth. *Acetobacter* Broth is formulated as per Manual of Microbiological Methods and used for the maintenance of *Acetobacter* species utilizing glucose.

COMPOSITION

Ingredients	Gms / Ltr
Yeast extract	10.000
Calcium carbonate	10.000
Glucose	3.000

PRINCIPLE

Yeast extract in the medium provides nitrogen, vitamins and minerals necessary to support bacterial growth. Glucose acts as energy source. Calcium carbonate acts as a buffer.

INSTRUCTION FOR USE

- Dissolve 23.0 grams in 1000 ml distilled water.
- Heat if necessary and dispense in test tubes, taking care to distribute calcium carbonate evenly.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.

Note: Due to presence of Calcium carbonate, the prepared medium forms opalescent solution with white precipitate.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium	: Light amber coloured, clear to slightly opalescent solution with heavy white precipitate forms in tubes.
pH (at 25°C)	: 7.4±0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
<i>Acetobacter acetii</i>	15973	50-100	Luxuriant	35-37°C	24-48 Hours



<i>Acetobacter liquifaciens</i>	14835	50-100	Luxuriant	35-37°C	24-48 Hours
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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. Vanderzant C., Splittstoesser D. F., (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd Ed., APHA, Washington, D. C.
2. Asai, 1968, Univ. of Tokyo Press, Tokyo, Japan and Univ. Park Press, Baltimore, MD.
3. Manual of Microbiological Methods, 1957, Society of American Bacteriologists, McGraw-Hill Book Company, New York.
4. Catalogue of Bacteria and Bacteriophages, 1992, 18th Ed., American Type Culture Collection, Rockville, MD.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. Lot / Batch Number	 Consults Instructions for Use	 QR Code	

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**
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