TM 551 – WORT BROTH

INTENDED USE

For cultivation and enrichment of yeasts.

PRODUCT SUMMARY AND EXPLANATION

Wort Broth is formulated as described by Parfitt for the cultivation of fungi especially yeasts in syrups and butter. Wort Broth is especially designed to propagate the multiplication of yeasts and often it has been employed as a semi-selective or enrichment medium. Yeast grows well in culture media containing dextrin or maltose in acidic environment.

COMPOSITION

Ingredients	Gms / Ltr
Malt extract	15.000
Peptic digest of animal tissue	0.780
Maltose	12.750
Dextrin	2.750
Dipotassium phosphate	1.000
Ammonium chloride	1.000

PRINCIPLE

The medium consists of peptic digest of animal tissue and malt extract provide nitrogenous and other nutrients for the growth of yeasts. Dextrin and maltose are fermentable carbohydrates. The high acidic pH inhibits many bacteria. Phosphate buffers the medium.

INSTRUCTION FOR USE

- Dissolve 33.28 grams in 1000 ml purified/distilled water containing 2.35 grams of glycerol.
- Heat is necessary to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Mix well and dispense as desired.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Light yellow to brownish yellow homogeneous free flowing powder.
Appearance of prepared medium : Yellow coloured Opalescent solution in tubes that may contain a flocculant precipitate.
pH (at 25°C) : 4.8 ± 0.2

INTERPRETATION

Cultural characteristics observed with added glycerol after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Aspergillus niger	16404	10-100	Luxuriant	25-30°C	40-48 Hours
Candida albicans	10231	10-100	Luxuriant	25-30°C	40-48 Hours
Saccharomyces cerevisiae	9763	10-100	Luxuriant	25-30°C	40-48 Hours
Saccharomyces uvarum	28098	10-100	Luxuriant	25-30°C	40-48 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.. Parfitt, 1933., J. Dairy Sci., 19 : 141.

GMP
Good Manufacturing Practices Certified
Best Before
QTY.
Quantity
REF
Catalogue Number
Manufacturer
Temprature 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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