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TMV 1003 – LACTOBACILLUS SELECTION AGAR BASE (VEG.)

INTENDED USE

For isolation and enumeration of *Lactobacillus* from foods.

PRODUCT SUMMARY AND EXPLANATION

These media are prepared by using Veg hydrolysate in place of Casein enzymic hydrolysate which make the medium free of BSE/TSE risks. Lactobacillus Selection Agar Base (Veg) is used for isolation and enumeration of Lactobacilli. These media are the modifications of the media developed by Rogosa et al as a selective media for isolation and enumeration of Lactobacilli from oral, faecal specimens, food and dairy products.

COMPOSITION

Ingredients	Gms / Ltr		
Veg hydrolysate	10.000		
Yeast extract	5.000		
Dextrose	20.000		
Sodium acetate	25.000		
Monopotassium hydrogen phosphate	6.000		
Ammonium citrate	2.000		
Polysorbate 80	1.000		
Magnesium sulphate	0.575		
Manganese sulphate	0.120		
Ferrous sulphate	0.034		
Agar	15.000		

PRINCIPLE

This medium consists of Veg hydrolysate, yeast extract and dextrose which are the nitrogen and carbon sources. Polysorbate 80 provides fatty acids required for the metabolism of Lactobacilli. Ammonium citrate and sodium acetate inhibit many organisms, including Streptococci, moulds and also restrict swarming. Addition of acetic acid lowers the pH which is inhibitory to many microorganisms but favours the growth of Lactobacilli on the agar medium. Lactobacilli appear as large, white colonies.

INSTRUCTION FOR USE

- Dissolve 84.73 grams in 1000 ml purified/distilled water containing 1.32 ml glacial acetic acid. Heat with frequent stirring.
- Heat to boiling for 1-2 minutes to dissolve the medium completely.DO NOT AUTOCLAVE.
- If storage is necessary, autoclave at 12 psi pressure for 15 minutes. Cool to 45-50°C.
- Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

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



Appearance of Powder	: Yellow coloured, may have slightly greenish tinge, homogeneous, free flowing
Appearance of prepared medium pH (at 25°C)	powder. : Yellow coloured slightly opalescent gel forms in Petri plates. : 5.5 ± 0.2

INTERPRETATION

Cultural characteristics observed in presence of 3-5% Carbon dioxide (CO₂) after incubation.

Microorganism	АТСС	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Enterococcus faecalis	29212	>=104	Inhibited	0%	35-37°C	48 Hours
Lactobacillus acidophilus	4356	50-100	Luxuriant	>=70%	35-37°C	48 Hours
Lactobacillus casei	9595	50-100	Luxuriant	>=70%	35-37°C	48 Hours
Lactobacillus plantarum	8014	50-100	Luxuriant	>=70%	35-37°C	48 Hours
Proteus vulgaris	13315	>=104	Inhibited	0%	35-37°C	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 2-8°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. Rogosa, Mitchell and Wiseman, 1951, J. Bacteriol., 62:132.
- 2. Rogosa, Mitchell and Wiseman, 1951, J. Dental Res., 30:682.
- 3. Ellis and Sarles, 1958, J. Bacteriol., 75:272.

4. Downes FP and Ito K (Eds.), 2001, Compendium of Methods For The Microbiological Examination of Foods, 4th ed., APHA, Washington, D.C.

5. Standard Methods for the Examination of Dairy Products, 17th Edition, 2004 Edited by H. Michael Wehr and Joseph H.Frank.





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

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