

# TMV 2081 – FLUID LACTOSE MEDIUM (VEG.)

### **INTENDED USE**

As a pre-enrichment medium for the detection of coliform bacteria in water, dairy products and food samples.

## PRODUCT SUMMARY AND EXPLANATION

Fluid Lactose Medium (Veg) is prepared by using Veg Peptone No.2 and Veg extract which are free of BSE/TSE risks. Fluid Lactose Medium (Veg) is the modification of Fluid Lactose Medium formulated in accordance with the recommendations of APHA and can be used for testing water, dairy products and foods.

### **COMPOSITION**

Ingredients	Gms / Ltr
Veg peptone No. 2	5.000
Veg extract	3.000
Lactose	5.000

### **PRINCIPLE**

The medium consists of Veg extract and Veg Peptone No. 2 which provide essential nutrients for bacterial metabolism. Lactose is the source of fermentable carbohydrate. Growth with gas formation is a presumptive test for coliforms. Whenever there is larger inocula, multiple strength lactose broth is used. The final concentration of the components is maintained at a constant level.

### **INSTRUCTION FOR USE**

- Dissolve 13.0 grams in 1000 ml purified / distilled water.
- Mix well and distribute into tubes with inverted Durham's tubes.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.

## **QUALITY CONTROL SPECIFICATIONS**

Appearance of Powder : Light yellow coloured, may have slightly greenish tinge, homogeneous, free

flowing powder.

**Appearance of prepared medium** : Light amber coloured, clear solution without any precipitate.

**pH (at 25°C)** :  $6.9 \pm 0.2$ 

### **INTERPRETATION**

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Gas	Incubation Temperature	Incubation Period
Klebsiella aerogenes	13048	50-100	Good- luxuriant	Positive reaction	35-37°C	18-48 Hours









Escherichia coli	25922	50-100	Good- luxuriant	Positive reaction	35-37°C	18-48 Hours
Enterococcus faecalis	29212	50-100	Good- luxuriant	Negative reaction	35-37°C	18-48 Hours
Pseudomonas aeruginosa	27853	50-100	Good- luxuriant	Negative reaction	35-37°C	18-48 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.

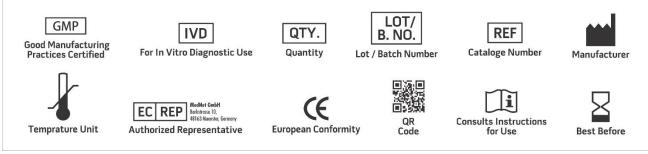
**Product Deterioration:** Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

### **DISPOSAL**

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

### **REFERENCES**

- 1. Eaton A.D., Clesceri L.S. and Greenberg A.E., (Eds.), 2005, Standard Methods for the Examination of Water and Wastewater, 21st ed, APHA, Washington, DC.
- 2. Standard Methods for the Examination of Dairy Products. 17th Edition, 2004 Edited by H. Michael Wehr and Joseph H.Frank.
- 3. Downes FP and Ito K (Eds.), 2001, Compendium of Methods For The Microbiological Examination of Foods, 4th ed., APHA, 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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