

| <b>B109</b>   |  | <b>LACTOSE GELATIN MEDIUM, MODIFIED</b>   |                                |                     |            |               |
|---|--|---|--------------------------------|---------------------|------------|---------------|
| <b>Formula</b>  |  | <b>B109</b>   |                                |                     |            |               |
| <b>Ingredients :</b>  |  | <b>gms/lit.</b>   |                                |                     |            |               |
| Tryptose  |  | 15.00   |                                |                     |            |               |
| Yeast extract   |  | 10.00   |                                |                     |            |               |
| Lactose   |  | 10.00   |                                |                     |            |               |
| Disodium phosphate  |  | 5.00  |                                |                     |            |               |
| Phenol red  |  | 0.05  |                                |                     |            |               |
| Gelatin   |  | 120.00  |                                |                     |            |               |
| Final pH (at 25°C): 7.5 ± 0.2   |  |   |                                |                     |            |               |
| <b>Directions:</b>  |  |   |                                |                     |            |               |
| Suspend 16 grams in 100 ml warm purified / distilled water. Heat to boiling to dissolve the medium completely and dispense 10 ml amounts in 15x150 mm screw capped tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Just before use, heat to boiling to remove dissolved oxygen and cool rapidly to incubation temperature. |  |   |                                |                     |            |               |
| <b>Principle:</b>   |  |   |                                |                     |            |               |
| Tryptose and yeast extract provide essential growth nutrients. Lactose is the fermentable sugar and phenol red acts as pH indicator which changes from red to yellow due to acid production.  |  |   |                                |                     |            |               |
| <b>QC Tests – (I) Dehydrated Medium</b>   |  |   |                                |                     |            |               |
| Colour :  |  | Light yellow to light Pink  |                                |                     |            |               |
| Appearance :  |  | coarse free flowing powder  |                                |                     |            |               |
| <b>(II) Rehydrated medium</b>   |  |   |                                |                     |            |               |
| pH (post inspissation) :  |  | 7.5 ± 0.2   |                                |                     |            |               |
| Colour (post inspissation) :  |  | Red   |                                |                     |            |               |
| Clarity (post inspissation) :   |  | Clear to slightly opalescent  |                                |                     |            |               |
| <b>(III) Q.C. Test Microbiological</b>  |  |   |                                |                     |            |               |
| Cultural characteristics observed under anaerobic conditions after 24 – 48 hrs. at 35-37°C.   |  |   |                                |                     |            |               |
| MICROORGANISM (ATCC)  |  | GROWTH  | LACTOSE FERMENTATION           | GELATIN LIUEFACTION |            |               |
| Clostridium perfringens (12924)   |  | Luxuriant   | Acid and gas production        | +                   |            |               |
| Clostridium paraperfringens (27639)   |  | Good  | Acid production                | --                  |            |               |
| <b>Precautions :</b>  |  | 1. For Laboratory Use.<br>2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.          |                                |                     |            |               |
| <b>Limitations :</b>  |  | 1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium. |                                |                     |            |               |
| <b>Use :</b>  |  | For detection of Clostridium species from food samples.   |                                |                     |            |               |
| <b>Storage :</b>  |  | Dehydrated medium- below 30°C Prepared medium– Between 2 to 8°C.  |                                |                     |            |               |
| <b>Packing :</b>  |  | 500 gm. bottle  |                                |                     |            |               |
| <b>Product profile:</b>   |  | Reconstitution  | Quantity on Preparation (500g) | pH (25°C)           | Supplement | Sterilization |
| <b>B109</b>   |  | 16 g/l  | 31.25 lit                      | 7.5 ± 0.2           | Nil        | 121°C/10 min  |

**Disclaimer:**

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related BIOMARK LABORATORIES publications.

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