

TECHNICAL SHEET

B782	TOMATO JUICE MEDIUM BASE					
Formula						
Ingredients :		gms/lit.				
Peptone, special		5.00				
Yeast extract		5.00				
Dextrose		10.00				
Monopotassium phosphate		0.50				
Potassium chloride		0.125				
Calcium chloride		0.125				
Sodium chloride		0.125				
Magnesium sulphate		0.125				
Manganese sulphate		0.003				
Bromo cresol green		0.030				
Tomato juice solids, from		150.00				
Agar		15.00				
Final pH (at 25°C) : 5.0 ± 0.2						
Directions :						
Suspend 20 grams in 500 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Aseptically add the rehydrated contents of one vial of Lactobacilli Supplement (BF097) or Sorbic acid (1.2g/l). Mix well and pour into sterile Petri plates.						
Principle :						
Tomato juice acts as a source of carbon, nutrients and proteins. Peptone special and yeast extract provide nitrogenous compounds and amino acids which stimulate the growth of spoilage strains. Low pH of the medium encourages growth of Lactobacilli while inhibiting the growth of accompanying bacteria. Bromocresol green acts as an inhibitory dye. Cycloheximide and sorbic acid act as fungistats, inhibiting the growth of yeasts. Monopotassium phosphate buffers the medium. Magnesium sulphate, manganese sulphate and potassium chloride provide inorganic ions. Sodium chloride maintains osmotic balance in the medium.						
QC Tests - (I) Dehydrated Medium						
	Colour :	Cream to light green				
	Appearance :	Homogeneous Free Flowing powder				
(II) Rehydrated medium						
	pH (post autoclaving/heating) :	5.0 ± 0.2				
	Colour (post autoclaving/heating) :	Bluish green				
	Clarity (post autoclaving/heating) :	Clear to slightly opalescent gel				
(III) Q.C. Test Microbiological						
Cultural characteristics observed with added one vial of Lactobacilli Supplement (BF097)/Sorbic acid after an incubation at 35-37°C after 18-48 hours.						
	MICROORGANISM (ATCC)	GROWTH				
	Lactobacillus bulgaricus (11842)	Luxuriant				
	Lactobacillus casei (7469)	Luxuriant				
Precautions :						
1. For Laboratory Use.						
2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.						
Limitations :						
1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.						
Use :						
It is recommended for isolation and identification of Lactobacilli encountered in wine.						
Storage :						
Dehydrated medium and prepared medium- Between 2 to 8°C.						
Packing :						
500 gm. bottle						
Product profile:		Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B782		40.0 g/l	12.50 L	5.0 ± 0.2	Lactobacilli Supplement (BF097) or Sorbic acid (1.2g/l)	121°C /15 min.

Refer disclaimer Overleaf

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 BIOMARKLABORATORIES publications.

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