

Presence-Absence Broth

Product: Presence-Absence Broth

Catalogue Number: i23150

Content: 500 g

Use: Presence-Absence Broth is used for detecting coliforms in treated water.

Principle: Beef extract and peptones provide the nitrogen, vitamins and amino acids in Presence-Absence Broth. Lactose is the carbon source in the formula. The potassium phosphates provide buffering capacity; sodium chloride provides essential ions. Sodium lauryl sulfate is the selective agent, inhibiting many organisms except coliforms. Bromocresol purple is used as an indicator dye; lactose-fermenting organisms turn the medium from purple to yellow with or without gas production.

Composition g / l

Casein enzymic hydrolysate	10.000
Pancreatic digest of gelatin	5.000
Beef extract	3.000
Lactose	7.500
Dipotassium phosphate	1.375
Monopotassium phosphate	1.375
Sodium chloride	2.500
Sodium lauryl sulphate	0.050
Bromocresol purple	0.0085

Dehydrated Appearance: Beige, free-flowing, homogeneous.

Solution: 3.05% solution, soluble in purified water. Solution is purple, clear to very slightly opalescent

Prepared Appearance: Light amber, clear.

pH at 25 °C: 6.9 ± 0.2

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Storage: Store at 15-30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label

Shelf life: If stored under recommended conditions the unopened container has a shelf-life of 3 years after day of production (see expiry date on the label).