

Lactose Broth

Product: Lactose Broth

Catalogue Number: i23074

Content: 500 g

Use: Lactose Broth is used for detection of the presence of coliform organisms, as a pre-enrichment broth for salmonellae and in the study of lactose fermentation of bacteria in general.

Principle: The peptone and beef extract provide essential nutrients for bacterial metabolism. Lactose provides a source of fermentable carbohydrate for coliform organisms. Growth with the formation of gas is a presumptive test for coliforms.

Composition g / l

Peptic digest of animal tissue	5.000
Beef extract	3.000
Lactose	5.000

Dehydrated Appearance: Light beige to light tan, free flowing, homogeneous.

Solution: 1.3% solution, soluble in purified water upon slight warming. Solution is light amber, clear.

Prepared Appearance: Light amber, clear.

pH at 25 °C: 6.9 ± 0.2

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).