

PRODUCT INFORMATION

Lactobacilli MRS Broth

Cat. No. L12-104



ALPHA[™]
BIOSCIENCES

Date of Issue:
10/01/17

DESCRIPTION

Lactobacilli MRS Broth, also referred to as Lactobacillus MRS Broth or LMRS Broth, is an agar medium used for the selective isolation and enumeration of lactobacilli from various sources which include feces and dairy.

PREPARATION

Mix 55 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring to dissolve completely. Autoclave at 121°C for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogeneous, free flowing and light beige.
2. Visually the prepared medium is clear with little or no precipitate and medium to dark amber.
3. Expected cultural response after 24-72 hours at 35°C.

Organism:

Lactobacillus casei ATCC® 393
Lactobacillus fermentum ATCC® 9338
Lactobacillus plantarum ATCC® 8014
Lactobacillus rhamnosus ATCC® 9595

Formula* per Liter:

Beef Extract	10.0g
Yeast Extract	5.0g
Ammonium Citrate	2.0g
Dextrose	20.0g
Polysorbate 80 (Tween 80).....	1.0g
Sodium Acetate	5.0g
Magnesium Sulfate	0.1g
Manganese Sulfate.....	0.05g
Potassium Phosphate, Dibasic.....	2.0g

Final pH: 6.5 ± 0.2 at 25°C

* Grams per liter may be adjusted or formula supplemented to obtain desired performance.

Result:

Growth
Growth
Growth
Growth

STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.