

## MRS Agar (Base) with pH 5.7

### MRS Agar Modified

TN 1068

500 g



#### Intended use

Used for the enrichment, cultivation and determination of the germ count of all lactobacillus species from meat, milk and dairy products (in accordance with § 64 LFGB German Food and Feede Code) and from other test materials.

#### Form

Powder

#### Colour

Beige

#### Storage

Dry, tightly closed, at 10...25 °C.

#### Shelf life

5 years

#### Typical composition

Component	g/l
Casein peptone	10
Meat extract	8
Yeast extract	4
Glucose	20
Sodium acetate	5
Dipotassium hydrogen phosphate	2
Diammonium hydrogen citrate	2
Magnesium sulfate	0.2
Manganese sulfate	0.05
Agar	13

#### Directions

Suspend 64.3 g in 1 litre distilled water and heat until completely dissolved. Add 1 ml/l Tween 80 (REF TN 1422), mix well and autoclave at 121 °C for 15 minutes.

#### Final pH at 25 °C

5.7 ± 0.2

#### Microbiological quality control

Incubate MRS Agar (Base) with pH 5.7 (MRS Agar Modified) anaerobically for 48-72 hours at 30 ± 1 °C.

Test strain	ATCC no.	CFU/ plate	Recovery rate	Colony morphology
Lactobacillus acidophilus	314	10-100	>50%	whitish, rounded colonies
Lactobacillus delbrueckii	7830	10-100	>50%	whitish, rounded colonies
Lactobacillus fermentum	9338	10-100	>50%	whitish, rounded colonies
Lactobacillus plantarum	8014	10-100	>50%	whitish, rounded colonies
Pseudomonas aeruginosa	27853	100-1000	<0.1 %	n.a.

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