

Gelatin Lactose Medium

TN 1079 500 g



Intended use

Used for the confirmation of *Clostridium perfringens* (according to § 64 German Food and Feed Code).

Form

Powder

Colour

Reddish

Storage

Dry, tightly closed, at 10...25 °C.

Shelf life

3 years

Directions

Suspend 155 g in 1 litre distilled water and heat until completely dissolved. Dispense into tubes and autoclave for 15 minutes at 121 °C. Allow to set in upright position.

Typical composition

Component	g/l
Casein peptone	15.0
Yeast extract	10.0
Gelatine	120.0
Lactose	10.0
Phenol red	0.05

Final pH at 25 °C

7.5 ± 0.1

Microbiological quality control

Incubate Gelatin Lactose Medium anaerobically for 24-48 hours at 36 ± 1 °C.

Test strain	No.	Gelatinase	Gas formation (Colour change to yellow)
<i>Clostridium perfringens</i>	ATCC 13124	+	+
<i>Clostridium sporogenes</i>	ATCC 19404	+	-

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