

MRS Agar (Base)

Lactobacillus Agar acc. to de Man, Rogosa, Sharpe

TN 1201 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 (according to § 64 German Food and Feed 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	11

Directions

Suspend 62.3 g in 1 litre distilled water and heat until completely dissolved. Add 1 ml/l Tween 80 (TN 1422), mix well and autoclave at 121 °C for 15 minutes.

Final pH at 25 °C

6.2 ± 0.2

Microbiological quality control

Incubate MRS Agar (Base) (Lactobacillus Agar acc. to de Man, Rogosa, Sharpe) 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.