

MRS Broth (Base)

Lactobacillus Broth acc. to de Man, Rogosa, Sharpe

TN 1205 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 (acc. 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

3 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

Directions

Dissolve 51.3 g in 1 litre distilled water and add 1 ml/l Tween 80 (REF 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 Broth (Base) anaerobically for 48-72 hours at 30 ± 1 °C.

Test strain	ATCC no.	CFU / 10 ml	Growth (turbidity and/ or sediment)
Lactobacillus acidophilus	314	10-100	positive
Lactobacillus delbrueckii	7830	10-100	positive
Lactobacillus fermentum	9338	10-100	positive
Lactobacillus plantarum	8014	10-100	positive
Pseudomonas aeruginosa	27853	100-1000	negative