

## PRODUCT INFORMATION

Phenol Red Sucrose Broth

Cat. No. P16-123

### DESCRIPTION

Phenol Red Sucrose Broth is used in the differentiation of bacteria by Sucrose fermentation. It contains carbohydrate-free casein peptone which prevents false positive reactions. Thus, microorganisms which ferment Sucrose produce acid and change the Phenol Red indicator to yellow. Durham tubes added to the culture medium prior to sterilization will detect gas production.

### FORMULA (g/L)

|                       |         |                 |       |
|-----------------------|---------|-----------------|-------|
| Casein Digest Peptone | 10.0 g  | Sodium Chloride | 5.0 g |
| Phenol Red            | 0.018 g | Sucrose         | 5.0 g |

Final pH: 7.4 ± 0.2 at 25 °C

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

### PREPARATION

Mix 20 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 116-118°C for 15 minutes.

### QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing and light beige.
2. Visually the prepared medium is bright red and clear.
3. Expected cultural response after 18-24 hours at 35 °C.

| ORGANISM                                 | RESULT                           |
|--|----------------------------------|
| <i>Escherichia coli</i> ATCC 25922       | Good Growth – Acid (-) / Gas (-) |
| <i>Proteus vulgaris</i> ATCC 13315       | Good Growth – Acid (+) / Gas (+) |
| <i>Salmonella typhimurium</i> ATCC 14028 | Good Growth – Acid (-) / Gas (-) |



## **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.

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