

PRODUCT INFORMATION

Lactobacillus MRS Broth w/o Dextrose

Cat. No. L12-104M

DESCRIPTION

Lactobacillus MRS Broth w/o Dextrose, also referred to as LMRS Broth w/o Dextrose, is used for the selective isolation and enumeration of lactobacilli from various sources including feces and dairy. Dextrose is not included in this version of the formulation to provide the user with the ability to incorporate a desired carbohydrate for additional selectivity.

FORMULA (g/L)

Beef Extract	10.0 g	Sodium Phosphate, Dibasic	2.0 g
Meat Peptone	10.0 g	Polysorbate 80 (Tween 80)	1.0 g
Sodium Acetate	5.0 g	Magnesium Sulfate	0.1 g
Yeast Extract	5.0 g	Manganese Sulfate	0.05 g
Ammonium Citrate	2.0 g	Sodium Carbonate	0.05 g

Final pH: 6.5 ± 0.2 at 25 °C

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

PREPARATION

Mix 35.2 grams of the medium and 20 grams (recommended) of a desired carbohydrate 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 121°C for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing with soft lumps and yellow beige to tan.
2. Visually the prepared medium is clear and medium to dark amber.
3. Expected cultural response after 1-3 days at 35 °C (prepared with the additional 2% Dextrose)

ORGANISM	RESULT
<i>Lactobacillus casei</i> ATCC 25922	Good Growth
<i>Lactobacillus fermentum</i> ATCC 25922	Good Growth
<i>Lactobacillus plantarum</i> ATCC 25922	Good Growth
<i>Lactobacillus rhamnosus</i> ATCC 9595	Good Growth

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.