

M17 BROTH

Medium for isolating lactic streptococci from yogurt, cheese starters and other dairy products.

TYPICAL FORMULA (g/l)

Meat Extract	5.0
Peptone Soya	5.0
Tryptone	5.0
Yeast Extract	2.5
Disodium- β -glycerophosphate	19.0
Magnesium Sulfate	0.25
Ascorbic Acid	0.5
Lactose	5.0
Final pH 6.9 ± 0.2	

DESCRIPTION

M17 BROTH is a medium for isolating lactic streptococci from yogurt, cheese starters and other dairy products.

PRINCIPLE

Peptones and meat derivatives are sources of carbon, nitrogen, vitamins and minerals. Yeast extract supplies B-complex vitamins which stimulate bacterial growth. Disodium- β -glycerophosphate buffers the medium as acid is produced from fermentation of lactose. Ascorbic acid stimulates growth of lactic streptococci. Magnesium sulfate provides essential ions for growth.

PREPARATION

Suspend 42.25 g of powder in 1 litre of distilled or deionized water. Heat to boiling and shake until completely dissolved. Dispense in final tubes. Sterilize in autoclave at 121°C for 15 minutes.

TECHNIQUE

Inoculate the tubes and incubate at $35 \pm 2^\circ\text{C}$ for 40-48 hours.

STORAGE

10-30°C away from light, until the expiry date on the label or until signs of deterioration or contamination are evident.

WARNING and PRECAUTIONS

The product is not classified as hazardous by current legislation and does not contain harmful substances in concentrations of $\geq 1\%$. The product must be used only by properly trained operators.

DISPOSAL of WASTE

Disposal of waste must be carried out according to national and local regulations in force.

REFERENCES

1. Reiter and Oram. 1962. J. Dairy Res. 29:63.
2. Lowrie and Pearce. 1971. J. Dairy Sci. Technol. 6:166.
3. Terzaghi and Sandine. 1975. Appl. Microbiol. 29:80.



Liofilchem s.r.l.

Via Scozia-Zona industriale - 64026 Roseto degli Abruzzi Tel. +39.085.8930745 - Fax +39.085.8930330
Web site: <http://www.liofilchem.net> E-mail: liofilchem@liofilchem.net

PRODUCT SPECIFICATIONS

NAME

M17 BROTH

PRESENTATION

Dehydrated culture medium

STORAGE

10-30°C

PACKAGING

Code	Content	Packaging
610505	500 g	500 g of powder in plastic bottle
620505	100 g	100 g of powder in plastic bottle

pH OF THE MEDIUM

6.9 ± 0.2

USE

M17 BROTH is a medium for isolating lactic streptococci from yogurt, cheese starters and other dairy products.

TECHNIQUE

Refer to technical sheet of the product.

APPEARANCE OF THE MEDIUM

Pinkish to medium tan dehydrated medium, free-flowing, homogeneous.
Light amber prepared medium, clear to very slightly opalescent, no significant precipitate.

SHELF LIFE








4 years

QUALITY CONTROL

- Control of general characteristics, label and print
- Microbiological control
 - Inoculum for productivity: 10-100 UFC/ml
 - Inoculum for selectivity: 10⁴-10⁵ UFC/ml
 - Inoculum for specificity: ≤ 10⁴ UFC/ml
 - Incubation conditions: 48 h at 35 ± 2°C

Microorganisms		Growth
<i>Lactobacillus delbruekii</i>	ATCC 4797	Good
<i>Lactobacillus lactis</i>	ATCC 19435	Good

TABLE of SYMBOLS

 Batch code	 Caution, consult accompanying documents	 Manufacturer	 Contains sufficient for <n> tests
 Catalogue number	 Temperature limitation	 Use by	



Liofilchem s.r.l.

Via Scozia-Zona industriale - 64026 Roseto degli Abruzzi Tel. +39.085.8930745 - Fax +39.085.8930330
Web site: <http://www.liofilchem.net> E-mail: liofilchem@liofilchem.net