

Culture Media

MRS-050

Data Sheet

Use

For counting of lactic acid bacteria, yeasts and molds by the membrane filtration method.

Formula

Enzymatic digestion of animal tissue	10 g/l
Meat extract	10 g/l
Yeast Extract	5 g/l
Dextrose	20 g/l
Lactose	5 g/l
Polysorbate 80	1 g/l
Sodium acetate	1 g/l
Potassium phosphate	2 g/l
Ammonium citrate	2 g/l
Manganese sulphate	0,05 g/l
Magnesium sulfate	0,1 g/l

Precautions

- For industrial use only.
- Follow proper procedures for handling and disposing of infectious materials laboratory.

Directions

- 1) Remove the protective bag, remove the plug from the base.
- 2) Place the monitor on the connector previously placed on the manifold or drilled silicone stopper.
- 3) Remove the lid of the funnel and pour the sample into the funnel.
- 4) Apply vacuum just long enough to pull the sample through the filter.
- 5) Remove the rubber stopper of the collector to remove the remaining empty and then replace the cap on the collector.
- 6) Remove the funnel and distribute the culture media over the membrane filter. Be careful not to touch the filter with the tip of the ampoule.
- 7) Apply vacuum briefly to allow the culture media to go through the membrane and be absorbed by the cellulose pad, the time required for the medium crop does not fully rest on the filter (this must not be supersaturated or dry) and flow to the pad on the bottom of the monitor.
- 8) Remove the lid from the funnel and cover the base with it. Remove the base from the manifold or silicone stopper and close the bottom port of the base with the previously removed plug.
- 9) Incubate the so created Petri dish, inverted according to the culture media.



Reading results

Incubation: For 48 to 120 hs at $30 \pm 2^\circ\text{C}$

Interpretation of results: Lactobacillus species appear as small, white, creamy colonies. Yeast species appear as large, white, creamy colonies.

Limitations

- 1) Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.

QC Test

QC TEST MICROBIOLOGICAL

Cultural characteristics observed after 24 hs at $30 \pm 2^\circ\text{C}$

MICROORGANISMS (ATCC)	RECOVERY RATE
<i>Lactobacillus plantarum</i> (8014)	$\geq 50\%$

Cultural characteristics observed after 72 hs at 37°C

STERILITY	RECOVERY RATE
	No growth

pH:	6.5 ± 0.2
-----	---------------

Shelf time

18 months

Storage

Store at room temperature

Code

MRS-050

Packaging

Box of 50 glass ampoules

For industrial use only.