

Dehydrated Culture Media Bases / Media Supplements

# **Technical Information**

### Lactobacillus MRS Broth

### Product Code: DM 1369

Application: - Recommended for cultivation of all Lactobacilli from clinical and non clinical samples.

| Composition**                                       |             |  |
|---|-------------|--|
| Ingredients   | Gms / Litre |  |
| Proteose peptone                                    | 10.000      |  |
| HM Peptone B#                                       | 10.000      |  |
| Yeast extract                                       | 5.000       |  |
| Dextrose(Glucose)                                   | 20.000      |  |
| Polysorbate 80 (Tween 80)                           | 1.000       |  |
| Ammonium citrate                                    | 2.000       |  |
| Sodium acetate                                      | 5.000       |  |
| Magnesium sulphate                                  | 0.100       |  |
| Manganese sulphate                                  | 0.050       |  |
| Dipotassium hydrogen phosphate                      | 2.000       |  |
| Final pH (at 25°C)                                  | 6.5±0.2     |  |
| **Formula adjusted, standardized to suit performand | ce          |  |

### **Principle & Interpretation**

Lactobacilli MRS media are based on the formulation of deMan, Rogosa and Sharpe (1) with slight modification. It supports luxuriant growth of all Lactobacilli from oral cavity (1), dairy products (2), foods (3), faeces (4,5) and other sources (6). Proteose peptone and HM peptone B supply nitrogenous and carbonaceous compounds. Yeast extract provides vitamin B complex and dextrose is the fermentable carbohydrate and energy source. Polysorbate 80 supplies fatty acids required for the metabolism of Lactobacilli. Sodium acetate and ammonium citrate inhibit Streptococci, moulds and many other microorganisms.

### Type of specimen

Clinical samples - faeces, swab from oral cavity; Food and dairy samples

### Specimen Collection and Handling:

For clinical samples follow appropriate techniques for handling specimens as per established guidelines (4,5). For food and dairy samples, follow appropriate techniques for sample collection and processing as per guidelines (2,7,8). After use, contaminated materials must be sterilized by autoclaving before discarding.

#### Warning and Precautions :

In Vitro diagnostic Use. For professional use only. Read the label before opening the container. Wear protective gloves/protective clothing/eye protection/ face protection. Follow good microbiological lab practices while handling specimens and culture. Standard precautions as per established guidelines should be followed while handling clinical specimens. Safety guidelines may be referred in individual safety data sheets.

#### Limitations :

1. Due to nutritional variation, some strains may show poor growth.

2. Further biochemical and serological tests must be carried out for complete identification.

#### Performance and Evaluation

Performance of the medium is expected when used as per the direction on the label within the expiry period when stored at recommended temperature.





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### Methodology

Suspend 55.15 grams in 1000 ml purified/distilled water. Heat if necessary to dissolve the medium completely. Distribute in tubes, bottles or flasks as

desired. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

#### Quality Control Appearance Cream to yellow colored granular medium Colour and Clarity of prepared medium Light amber coloured, clear to slightly opalescent solution in tubes Reaction Reaction of 5.51% w/v aqueous solution at 25°C. pH : 6.5±0.2 pН 6.30-6.70 Cultural Response Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours or longer (with 5% CO<sub>2</sub>) Organism Inoculum (CFU) Growth Lactobacillus fermentum ATCC 9338 50-100 luxuriant Lactobacillus leichmannii ATCC 7830 50-100 luxuriant Lactobacillus plantarum ATCC 8014 50-100 luxuriant Lactobacillus casei ATCC 9595 50-100 luxuriant Lactobacillus saki ATCC 15521 (00015\*) 50-100 luxuriant Lactobacillus lactis ATCC 19435 (00016\*) 50-100 luxuriant Pediococcus pentaosaceas ATCC 33316 (00058\*) 50-100 luxuriant Escherichia coli ATCC 25922 (00013\*) >=10<sup>4</sup> Inhibition Bacillus cereus ATCC 11778 (00001\*) Inhibition >=104

Key: (\*) Corresponding WDCM numbers.

## Storage and Shelf Life

Store dehydrated and the prepared medium at 2-8°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle inorder to prevent lump formation due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use. Product performance is best if used within stated expiry period.

### Disposal

User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with clinical sample must be decontaminated and disposed of in accordance with current laboratory techniques (4,5).

## **Further Reading**

- 1. deMan J., Rogosa M. and Sharpe M., 1960, J. Appl. Bacteriol., 23:130.
- 2. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C.
- 3. Marshall R.T. (Ed.), 1992, Standard Methods for the Examination of Dairy Products, 16th ed., APHA, Washington, D.C.
- 4. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.

5. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.

6. MacFaddin J., 1985, Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol.1, Williams and Wilkins, Baltimore. 7. Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American

Public Health Association, Washington, D.C.

8. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.





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### **Disclaimer**:

- User must ensure suitability of the product(s) in their application prior to use.
- The product conforms solely to the technical information provided in this booklet and to the best of knowledge research and development work carried at **CDH** is true and accurate.
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