



Lactobacillus MRS Broth (MRS Broth)

M369

Lactobacillus MRS Broth is recommended for cultivation of all *Lactobacillus* species

Composition**

Ingredients	Gms / Litre
Proteose peptone	10.000
Beef extract	10.000
Yeast extract	5.000
Dextrose	20.000
Polysorbate 80	1.000
Ammonium citrate	2.000
Sodium acetate	5.000
Magnesium sulphate	0.100
Manganese sulphate	0.050
Dipotassium phosphate	2.000
Final pH (at 25°C)	6.5±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 55.15 grams in 1000 ml 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.

Principle And 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) and other sources.

Proteose peptone and beef extract 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.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Medium 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

pH

6.30-6.70

Cultural Response

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours or longer. (with 5% CO₂)

Cultural Response

Organism	Inoculum (CFU)	Growth
Cultural Response		
<i>Lactobacillus fermentum</i> ATCC 9338	50-100	luxuriant
<i>Lactobacillus leichmannii</i> ATCC 7830	50-100	luxuriant
<i>Lactobacillus plantarum</i> ATCC 8014	50-100	luxuriant

Lactobacillus casei ATCC 50-100 luxuriant
9595

Storage and Shelf Life

Store dehydrated powder in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.

Reference

1. deMan J., Rogosa M. and Sharpe M., 1960, J. Appl. Bacteriol., 23:130.
2. Marshall R.T. (Ed.), 1992, Standard Methods for the Examination of Dairy Products, 16th ed., APHA, Washington, D.C.
3. Downes F.P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., APHA, Washington, D.C.
4. Sabine and Vaselekos, 1965, Nature, 206:960.
5. MacFaddin J., 1985, Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol.1, Williams and Wilkins, Baltimore.

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