Modified Lactobacillus Agar

M1445

Modified Lactobacillus Agar is recommended for isolation and enumeration of *Lactobacilli* .

Composition**

Ingredients	Gms / Litre
Yeast extract	5.000
Glucose	5.000
Casein enzymic hydrolysate	5.000
Monopotassium phosphate	0.500
Dipotassium phosphate	0.500
Magnesium sulphate	0.300
Ferrous sulphate	0.100
Sodium chloride	0.050
Manganese sulphate	0.100
Copper sulphate	0.010
Zinc sulphate	0.010
Cobalt sulphate	0.010
Agar	15.000
Final pH (at 25°C)	6.0±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 31.58 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Principle And Interpretation

Modified Lactobacillus Agar is used for isolation and enumeration of *Lactobacilli* from oral specimens, faecal specimens, food and dairy products (1).

Casein enzymic hydrolysate supply nitrogenous and carbonaceous sources. Yeast extract provides vitamin B complex and dextrose is the fermentable carbohydrate and energy source. The phosphate provide buffering action and sodium chloride maintains osmotic balance.

Quality Control

Appearance
Cream to yellow homogeneous free flowing powder

Gelling
Firm, comparable with 1.5% Agar gel

Colour and Clarity of prepared medium
Yellow clear to slightly opalescent with slight suspended particles

Reaction
Reaction of 3.15% w/v aqueous solution at 25°C. pH : 6.0±0.2

pH
5.80-6.20

Cultural Response
Cultural characteristics observed in presence of Carbon dioxide (CO2)after an incubation at 35- 37°C for 48 hours.

Cultural Response

Organism	Growth
Cultural Response	
Lactobacillus acidophilus ATCC 4356	luxuriant

Lactobacillus plantarum luxuriant
ATCC 8014

Storage and Shelf Life

Store below 30°C 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 Shape M., 1960. J Appl. Bacteriol., 23:130.

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