



## Lactic Phage Broth

M968

Lactic Phage Medium (Broth) is used for enumeration of bacteriophages active against starter cultures used in cheese manufacturing.

### Composition\*\*

Ingredients	Gms / Litre
Casein enzymic hydrolysate	10.000
Yeast extract	5.000
Beef extract	5.000
Lactose	10.000
Dipotassium phosphate	5.000
Final pH ( at 25°C)	6.8±0.2

\*\*Formula adjusted, standardized to suit performance parameters

### Directions

Suspend 35 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

### Principle And Interpretation

Lactic streptococci are of critical importance to the dairy fermentation industry because these bacteria supply the lactic acid for the curd production and their metabolic products impart characteristic and desirable flavors. Bacteriophages play a vital role as they infect the starter cultures resulting in insufficient acid production(1)

This medium is recommended for the bacteriophage detection Casein enzymic hydrolysate, yeast extract and beef extract provides all the essential nutrients especially nitrogenous sources for the organisms. Dipotassium phosphate is the buffering agent and lactose is the carbon source in the medium.

### Quality Control

#### Appearance

Cream to yellow coloured homogeneous free flowing powder

#### Colour and Clarity of prepared medium

Light amber coloured clear to slightly opalescent gel forms in Petri plates.

#### Reaction

Reaction of 3.5% w/v aqueous solution at 25°C. pH : 6.8±0.2

#### pH

6.60-7.00

#### Cultural Response

M968: Cultural characteristics observed after an incubation at 30°C for 18.

Organism	Growth
<i>Leuconostoc dextranicum</i>	good-luxuriant
<i>Streptococcus cremoris</i>	good-luxuriant
ATCC 19257	
<i>Lactobacillus lactis</i> ATCC 8000	luxuriant
<i>Streptococcus thermophilus</i> ATCC 14485	good-luxuriant

### 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.Elliker,P.R. 1950. The problem of bacteriophage in the dairy industry. p.24-29. Proc. 11th Annu. Biol. Colloq., Oregon State Univ.

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