

Technical Data

Dextrose Salt Broth M980

Dextrose Salt Broth is used for enumeration of yeasts and moulds in butter and other dairy products.

Composition**

| Ingredients | Gms / Litre |
|-------------------------|--------------------|
| Ammonium nitrate | 1.000 |
| Ammonium sulphate | 1.000 |
| Disodium phosphate | 4.000 |
| Monopotassium phosphate | 2.000 |
| Sodium chloride | 1.000 |
| Dextrose | 10.000 |
| Yeast extract | 1.000 |
| Final pH (at 25°C) | 6.6±0.2 |

^{**}Formula adjusted, standardized to suit performance parameters

Directions

Suspend 20 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Distribute in tubes containing inverted Durham's tubes. Sterilize by autoclaving at 115°C for 15 minutes. Cool to 45°C. If desired pH can be adjusted by adding sterile 10% aqueous citric acid. Do not reheat the medium after addition of acid. Mix well and dispense as desired

Principle And Interpretation

Dextrose Salt Broth is prepared according to the standard formula 31 of the International Dairy Federation (1). It is used for enumeration of yeasts and moulds in butter and other dairy products (2, 3).

Yeast extract and dextrose provide growth nutrients. Sodium chloride maintains the osmotic balance while phosphates buffer the medium. Ammonium nitrate and ammonium sulphate are sources of ions.

Quality Control

Appearance

Off-white to light yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Light amber coloured, clear solution in tubes

Reaction

Reaction of 2.0% w/v aqueous solution at 25°C. pH: 6.6±0.2

pН

6.40-6.80

Cultural Response

M980: Cultural characteristics observed after an incubation at 30°C for 48-72 hours.

| Organism | Inoculum(CFU) | Growth |
|---------------------------|---------------|----------------|
| *Aspergillus brasiliensis | 50-100 | good-luxuriant |
| ATCC 16404 | | |
| Candida albicans ATCC | 50-100 | good-luxuriant |
| 10231 | | |
| Saccharomyces cerevisiae | 50-100 | good-luxuriant |
| ATCC 9763 | | |

^{*}Key: Formerly known as Aspergillus niger

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.International Dairy Federation, 1964, International Standard FIL-1 DF31 Brussels.

2.Ritter and Eschmann, 1966, Alimenta., 5:43.

3. Ritter and Eschmann, 1966, Alimenta., 5:46.

HiMedia Laboratories Technical Data

Revision: 2 / 2015

Disclaimer :

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related HiMediaTM publications. The information contained in this publication is based on our research and development work and is to the best of our knowledge true and accurate. HiMediaTM Laboratories Pvt Ltd reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.