

ELLIKER BROTH

A selective medium for the cultivation of streptococci and lactobacilli.

Dehydrated media	
Code number:	500 g: ELB20500, 5 kg: ELB25000
Colour:	Yellowish
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	6,6 – 7,0

Direction: Suspend **49 g** in one litre of distilled water and heat gently to dissolve the medium completely. Dispense into final containers and sterilise by autoclaving at 121 °C for 15 minutes.

Prepared media	
Bottled media:	100 ml: ELB30100, 500 ml: ELB30500
Tubed media:	150 x 15 mm: ELB40010 (10 ml)
Colour:	Yellowish
pH (25 °C):	6,7 – 6,9

Direction: Dispense the bottled media aseptically into sterile final containers. Media in tubes are ready to use.

FORMULA in g/l

Peptones	25,5
Glucose	5,0
Lactose	5,0
Sucrose	5,0
Sodium chloride	4,0
Sodium acetate	1,5
Gelatin	2,5
Ascorbic acid	0,5

Note: The typical formula can be adjusted to obtain optimal performance.

Storage conditions: Store the dehydrated media tightly closed in a dry place at room temperature. Store the bottled and tubed media protected from light at room temperature. Use before the expiry date on the label.

Quality control:

Test strains	Incubation temp: 37 °C	Growth	Incubation time: 24 h
<i>Lactobacillus casei</i>	ATCC 7469	Good	
<i>Streptococcus pyogenes</i>	ATCC 19615	Good	

References: McLaughlin (1946) J. Bacteriol. 51: 560.

For professional use only!