

LACTOSE GELATINE MEDIUM

A differential medium for detection of *Clostridium perfringens* according to ISO 7937.

Dehydrated media	
Code number:	500 g: LGM20500, 5 kg: LGM25000
Colour:	Beige
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	7,3 – 7,7

Direction: Suspend **160 g** in one litre of distilled water and heat with frequent agitation until the medium dissolves completely. Sterilise by autoclaving at 121 °C for 15 minutes.

Prepared media	
Bottled media:	100 ml: LGM30100, 500 ml: LGM30500
Colour:	Dark red
pH (25 °C):	7,4 – 7,6

Direction: Dispense the melted bottled media aseptically into sterile final containers.

FORMULA in g/l

Casein peptone	15,00
Yeast extract	10,00
Lactose	10,00
Gelatine	120,00
Phenol red	0,05
Buffers	5,00

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 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: 168 h
<i>Clostridium perfringens</i> ATCC 13124		Good, colour change to yellow with gelatine liquefaction and gas production	

References: APHA (1992) Standard Methods for the Examination of Foods.
ISO 7937:2004

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