MRS BROTH

A low selective medium for the cultivation of *Lactobacillus* spp. according to ISO 9232.

Dehydrated media	
Code number:	500 g: MRB20500, 5 kg: MRB25000
Packaging of 500 g:	500 g broth base + 100 ml supplement
Packaging of 5 kg:	5 kg broth base + 1000 ml supplement
Appearance of broth base:	Yellowish, homogeneous hygroscopic powder
Appearance of supplement:	Yellowish, after shaking homogeneous turbid solution
pH before autoclaving (25 °C):	6,0 – 6,4

Direction: Suspend **50 g** in one litre of distilled water. Add **10 ml of MRS Supplement**. Mix well and heat gently to dissolve the medium completely. Dispense into final containers and sterilise by autoclaving at 115 °C for 15 minutes.

Warning!
The medium is heat sensitive.
No further sterilisation is necessary or desirable.
To ensure the homogeneity shake well the supplement before use.

Prepared media	
Bottled media:	100 ml: MRB30100, 500 ml: MRB30500
Tubed media:	150 x 15 mm: MRB40010 (10 ml)
Colour:	Yellowish
pH (25 °C):	6,1 – 6,3

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

FORMULA FOR THE COMPLETE MEDIUM in g/l

Casein peptone	10,00
Meat extract	10,00
Yeast extract	5,00
Glucose	20,00
Sodium acetate x 3 H_2O	5,00
Diammonium citrate	2,00
Magnesium sulphate x 7 H_2O	0,20
Manganese sulphate x 4 H_2O	0,05
Potassium phosphate, dibasic	2,00
TWEEN 80	1,08

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 and the supplement protected from light at room temperature. Use before the expiry date on the label.

Quality control:

Test strains	Incubation temp: 30 °C	Growth	Incubation time: 72 h
Lactobacillus acidophilus ATCC 4356		Good (under micro-aerobic conditions)	

References: DeMan, Rogosa and Sharpe (1960) J. Appl. Bact. 23: 30.
ISO 9232:2003

For professional use only!