

TOMATO JUICE AGAR

A selective medium for the cultivation and enumeration of *Lactobacillus* spp.

Dehydrated media	
Code number:	500 g: TJA20500, 5 kg: TJA25000
Colour:	Pinkish
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	5,9 – 6,3

Direction: Suspend **53 g** in one litre of distilled water and heat with frequent agitation until the medium boils well. Sterilise by autoclaving at 121 °C for 15 minutes. If adjustment of pH is necessary to pH 5,1, cool to 55 °C and add aseptically **Lactic Acid Solution (LAS80100)** to the medium in the necessary quantity (approx. 10 ml). Mix well before pouring.

Warning!

Once acidified with lactic acid, the medium should not be re-heated.

Prepared media	
Bottled media:	100 ml: TJA30100, 500 ml: TJA30500
Plated media:	55 mm: TJA50055, 90 mm: TJA50090
Colour:	Red
pH (25 °C):	6,0 – 6,2

Direction: If adjustment of pH is necessary, complete according to the direction of the dehydrated media and dispense aseptically into sterile Petri-dishes. Media in Petri-dishes are ready to use.

FORMULA in g/l

Tomato extract	20
Peptones	10
Milk peptone	10
Agar	13

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. Store the plated media protected from light at 2-8 °C. Use before the expiry date on the label.

Quality control:

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

References: Kulp and White (1932) Science 76: 17.

For professional use only!