

TM 1296 - SUCROSE AGAR FOR BREWERY ISOLATES

INTENDED USE

For isolation of dextran producing *Leuconostoc* species.

PRODUCT SUMMARY AND EXPLANATION

Sucrose Agar is modification of the medium developed by Boatwright and Kirsop for brewery isolates. *Leuconostoc* are fastidious chemoorganotrophic bacteria.

COMPOSITION

Ingredients	Gms / Ltr
Casein enzymic hydrolysate	10.000
Yeast Extract	5.000
Dipotassium phosphate	5.000
Triammonium phosphate	5.000
Sucrose	50.000
Agar	15.000

PRINCIPLE

Casein enzymic hydrolysate and yeast extract provides as nitrogen source and other essential nutrients. The phosphates act as buffering system. *Leuconostoc* spp synthesizes dextran from sucrose.

INSTRUCTION FOR USE

- Dissolve 9 grams in 100 ml distilled water.
- Heat to boiling to dissolve the medium completely.
- Dispense as desired and sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Cool to 25°C and store in a cool, dry place preferably below 25°C.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Cream to yellow coloured homogeneous free flowing powder.

Appearance of prepared medium : Light amber coloured clear to slightly opalescent gel forms in petri plates.

INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Leuconostoc dextranicum</i>	8082	50-100	Good-luxuriant	>=50 %	35-37°C	18-48 Hours



<i>Leuconostoc mesenteroides</i>	13146	50-100	Good-luxuriant	>=50 %	35-37°C	18-48 Hours
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PACKAGING:

In pack size of 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.







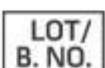


Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

1. Boatwright J. and Kirsop B.H., 1976. Sucrose agar-growth medium for spoilage organisms. J. I Brewing, Vol 82, 343-346.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. Lot / Batch Number	 Consults Instructions for Use	 QR Code	

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*For Lab Use Only
Revision: 08 Nov., 2019