

## TM 1420 - V-8 MEDIUM FOR LACTOBACILLI

### INTENDED USE

For cultivation and enumeration of Lactobacilli.

### PRODUCT SUMMARY AND EXPLANATION

The genus *Lactobacillus* is by far the largest of the genera included in Lactic Acid Bacilli (LAB). Lactic acid bacilli are widely distributed in nature and are generally harmless to humans. However, *Lactobacillus plantarum* and *Lactobacillus casei* have been implicated in pathological conditions.

V-8 Medium for Lactobacilli is recommended by APHA for cultivation and enumeration of lactobacilli.

### COMPOSITION

Ingredients	Gms / Ltr
V-8 vegetable juice	10.000
Tryptose	10.000
Beef extract	3.000
Lactose	5.000
Bromo cresol green	0.100
Agar	15.000

### PRINCIPLE

The medium contains tryptose and lactose, which are the energy sources. Beef extract provides carbon, nitrogen, vitamins and minerals necessary to support yeast growth. V-8 vegetable juice is a blend of 8 vegetable juices that supplies trace ingredients to stimulate growth. Bromocresol green acts as pH indicator for acid production.

### INSTRUCTION FOR USE

- Dissolve 43.1 grams in 1000 ml warm distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Mix well and pour into sterile Petri plates.

### QUALITY CONTROL SPECIFICATIONS

**Appearance of Powder** : Cream to blue homogeneous free flowing powder.

**Appearance of prepared medium** : Green to bluish green coloured clear to slightly opalescent gel forms in Petri plates.

**pH (at 25°C)** : 5.7±0.2

### INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Colour of the colony	Incubation Temperature	Incubation Period

<i>Lactobacillus acidophilus</i>	4356	50-100	Good-luxuriant	>=50%	Yellow	35-37°C	18-48 Hours
<i>Lactobacillus casei</i>	9595	50-100	Good-luxuriant	>=50%	Yellow	35-37°C	18-48 Hours
<i>Lactobacillus plantarum</i>	8014	50-100	Good-luxuriant	>=50%	Yellow	35-37°C	18-48 Hours

**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.

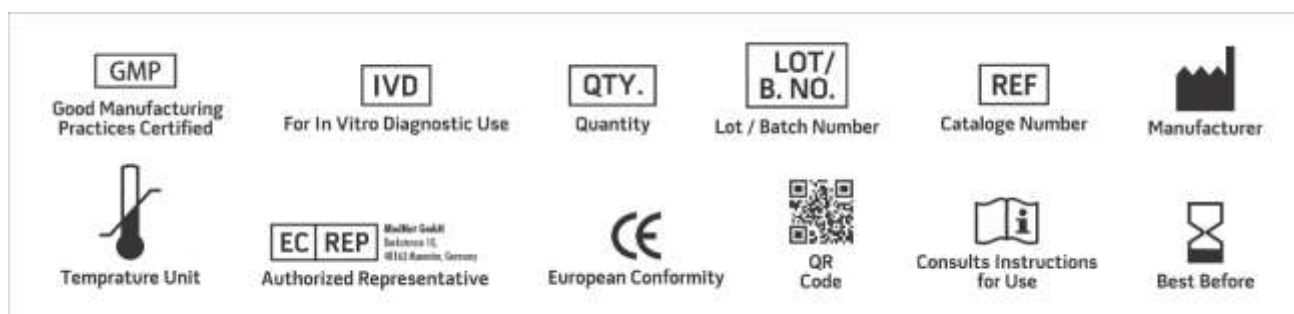
**Product Deterioration:** Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

**DISPOSAL**

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

**REFERENCES**

- Salminen Seppo, von Wright A. and Ouwehand A. C., Lactic Acid Bacteria: Microbiological and Functional Aspects, 3rd Edi, Marcel and Dekker. NY.Basel.
- Speck M. L., (Eds.), 1984, Compendium of Methods for the Microbiological Examination of Foods, 2nd ed., APHA, Washington, D.C.



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

**\*For Lab Use Only**  
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