TM 2456 – LINDEN GRAIN MEDIUM

INTENDED USE

Recommended for Media Fill process simulation for beverage bottling, to test for low acid beverage spoiling bacteria.

PRODUCT SUMMARY AND EXPLANATION

LINDEN GRAIN MEDIUM is used for beverage bottling, to test for low acid beverage spoiling bacteria.

COMPOSITION

Ingredients	Gms / Ltr
Dextrose (Glucose)	20.000
Yeast extract	3.500
Casitose	2.000
Ammonium sulphate	2.000
Potassium dihydrogen phosphate	1.000
Magnesium sulphate	1.000

PRINCIPLE

Casitose provides amino acids and other complex nitrogenous substances. Yeast extract supplies. Vitamin B complex .Glucose is the carbohydrate source. Ammonium sulphate and magnesium sulphate acts as nitrogen source. Phosphate buffers the medium.

INSTRUCTION FOR USE

Suspend 29.50 grams in 1000 ml purified / distilled water. Heat if necessary to dissolve the medium completely. Dispense as desired and sterilize by autoclaving at 15 psi (121°C) for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Cream to yellow homogeneous free flowing powder
Colour on reconstitution : Light amber coloured clear solution in tubes
pH (at 25°C) : 4.2±0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Candida albicans	10231	10-100	luxuriant	>=50%	20-25°C	3-5 days.

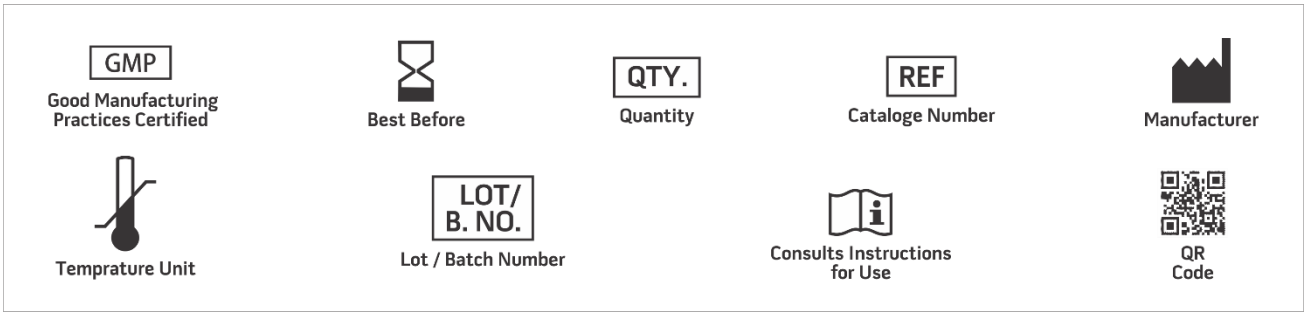
Aspergillus brasiliensis	16404	10-100	Luxuriant	>=50%	20-25°C	3-5 days.
Saccharomyces cerevisiae	9763	10-100	Luxuriant	>=50%	20-25°C	3-5 days.
Candida albicans	2091	10-100	Luxuriant	>=50%	20-25°C	3-5 days.

PACKAGING:
In pack size of 500 gm bottles.

STORAGE
Store between 10-25°C in a tightly closed container and the prepared medium at 2-8°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle in order to prevent lump formation due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in dry ventilated area protected from extremes of temperature and sources
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. Atlas R. M., 1993, Handbook of Microbiological Media, Parks, L.C., (Ed.), CRC Press, Inc.
2. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
3. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
4. Salfinger Y., and Tortorello M.L. Fifth (Ed.), 2015, Compendium of Methods for the Microbiological Examination of Foods, American Public Health Association, Washington, D.C.
5. Shirling E. B., and Gottlieb D., 1966, Methods for Characterization of Streptomyces species, Int. J. Syst. Bacteriol., 16:313.



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