TM 763 – LITMUS MILK (LITMUS SM BROTH)

INTENDED USE
For determination and maintenance of Lactobaclli.

PRODUCT SUMMARY AND EXPLANATION
Litmus Milk is the most useful medium in dairy industry as it is a reliable indicator of bacterial action on milk. Present formulation is recommended by BIS for detection of bacteria responsible for food poisoning. For detection of *Clostridium perfringens* in water, inoculate freshly heated tubes of Litmus Milk with various quantities of water and heat at 80°C for 10-15 minutes to destroy non-sporing organisms. Examine after every 24 hours for positive Stormy Clot reaction at 35°C up to 5 days. Anaerobiosis in Litmus Milk can be obtained by adding a small heated iron nail or 0.1 gram of reduced iron to the medium.

COMPOSITION

Ingredients	Gms / Ltr
Skim milk powder	100.000
Litmus	5.000

PRINCIPLE
This medium consists of Skim milk which is the substrate, metabolized by particular species of bacteria in different ways. Litmus is a good indicator of acidity, alkalinity and its oxidation-reduction potential is useful in milk media with lower toxicity to microorganisms than bromocresol purple. Addition of 1% w/v dextrose and/or 5% w/v yeast extract to Litmus Milk accelerates the growth of some organisms, which cannot grow in plain Litmus Milk.

INSTRUCTION FOR USE
- Dissolve 105.0 grams in 1000 ml purified/distilled water, agitating continuously.
- Dispense 10 ml amounts into 15 x 150 mm tubes and sterilize by autoclaving at 15 psi pressure (121°C) for 5 minutes. AVOID OVERHEATING.

QUALITY CONTROL SPECIFICATIONS
Appearance of Powder : Pinkish purple to grey homogeneous free flowing powder may contain minute to small particles.

Appearance of prepared medium : Light purple coloured opaque milky solution.

pH (at 25°C) : 6.8 ± 0.1

INTERPRETATION
Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Reaction	Incubation Temperature	Incubation Period
Bacillus cereus	10876	50-100	Good-luxuriant	Peptonization with or without coagulation	35-37°C	Upto 14 Days

Clostridium perfringens	13124	50-100	Good-luxuriant	Stormy fermentation (gas)	35-37°C	Upto 14 Days
Lactobacillus acidophilus	11506	50-100	Good-luxuriant	Acid clot (pink)	35-37°C	Upto 14 Days
Pseudomonas aeruginosa	27853	50-100	Good-luxuriant	Peptonization (clearing)	35-37°C	Upto 14 Days

PACKAGING:
In pack size of 100 gm and 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
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6. Townsend C.T., Somers J. J., Lamb F. C. and Olson N. A., 1956, A Laboratory Manual for the Canning Industry, 2nd ed., National Canners Association, Washington.
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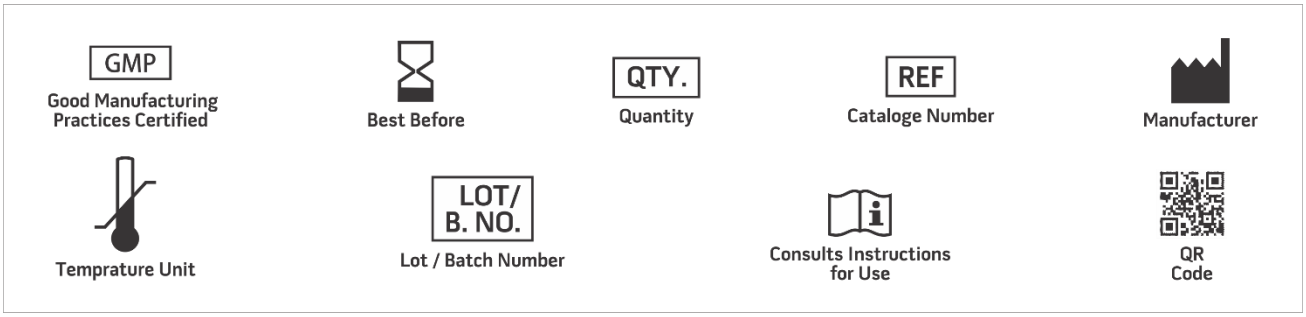

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.
***For Lab Use Only**
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