

Product Name :
Lactose Gelatin Medium

Product Code :
NLAB-CHEMICALSIND21024

Description :

Lactose Gelatin Medium

Technical Specification :

Lactose Gelatin Medium

Lactose Gelatin Medium for the detection of Clostridium species from food samples.

Directions

Suspend 135 grams in 1000 ml warm distilled water. Heat to boiling to dissolve the medium completely and dispense 10 ml amounts in 15x150mm screw capped tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Just before use, heat to boiling to remove dissolved oxygen and cool rapidly to incubation temperature.

Principle And Interpretation

Lactose Gelatin Medium is prepared for detecting Clostridium species from food samples. Phenol red is the pH indicator which turns yellow at acidic pH. Gelatin is usually liquefied by Clostridium perfringens within 24-48 hours. Disodium phosphate buffers the medium. The medium contains lactose which is fermented by the Clostridium species, mainly by Clostridium perfringens yielding acid and gas.

Quality Control

Reaction: Reaction of 13.5% w/v aqueous solution at 25°C. pH : 7.5±0.2

Appearance: Light yellow to pink coloured homogeneous free flowing slightly coarse powder

pH: 7.30-7.70

Colour and Clarity of prepared medium: Red coloured clear to slightly opalescent gel forms in tubes.

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