



LACTOSE BROTH

Medium for *Salmonella* and coliform organisms detection in water, foods, dairy and pharmaceutical products.

TYPICAL FORMULA (g/l)

Meat Extract.....	3.0
Peptone.....	5.0
Lactose.....	5.0
Final pH 6.9 ± 0.1	

DESCRIPTION

LACTOSE BROTH is a medium for *Salmonella* and coliform organisms detection in water, foods, dairy and pharmaceutical products.

PRINCIPLE

Meat extract and peptone are a source of aminoacids and proteins. Lactose is a source of energy and constitutes the substrate of fermentation by lactose fermenting microorganisms.

PREPARATION

Check the content of the bottle is homogeneous and clear; if it is the case repeatedly turn the bottle upside down. Lactose Broth can be used as it is or aseptically subdivided into smaller parts.

TECHNIQUE

1. Before use keep the bottles of Lactose Broth at room temperature or at 36+/-1 °C.
2. Open the bottles immediately before inoculating and discard all the opened bottles which have not been used.
3. Inoculate the specimen into the bottle in the ratio 1: 10.
4. Mix as necessary to obtain a homogeneous suspension.
5. Incubate at 36+/-1 °C for 24 hours.

INTERPRETATION OF RESULTS

Turbidity in the broth is the sign of bacterial growth.

STORAGE

10-25°C away from light, until the expiry date on the label or until signs of deterioration or contamination are evident.

WARNING and PRECAUTIONS

The product is not classified as hazardous by current legislation and does not contain harmful substances in concentrations of ≥1%. The product is designed for *In vitro* diagnostic use and must be used only by properly trained operators.

DISPOSAL of WASTE

Disposal of waste must be carried out according to national and local regulations in force.

REFERENCES

1. APHA (1972) *Standard Methods for the Examination of Dairy Products*, 13th Ed.
2. APHA (1985) *Standard Methods for the Examination of Water and Wastewater*, 16th Ed.
3. Flowers, R.S., J. D'Aoust, W.H. Andrews, and J.S. Bailey.(1992). *Salmonella*, p. 371-442.



Liofilchem s.r.l Bacteriology Products

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PRODUCT SPECIFICATIONS

NAME

LACTOSE BROTH

PRESENTATION

Glass bottles containing 100 ml of broth.

PACKAGING

Code	Content	Packaging
402090	6 bottles x 100 ml	6 bottles in cardboard box

pH OF THE MEDIUM

6.9 ± 0.1

USE

LACTOSE BROTH is a medium for *Salmonella* and coliform organisms detection in water, foods, dairy and pharmaceutical products.

TECHNIQUE

Refer to technical sheet of the product.

APPEARANCE OF THE MEDIUM

Light amber, clear without precipitates.

SHELF LIFE

2 years

QUALITY CONTROL

- Control of general characteristics, label and print
- Sterility control
7 days at 25 ± 1 °C, in aerobiosis
7 days at 36 ± 1 °C, in aerobiosis
- Microbiological control
Inoculum for productivity: 10-100 UFC/ml
Incubation conditions: 24 h at 36 ± 1 °C

Microorganism		Growth
<i>Escherichia coli</i>	ATCC 25922	Good
<i>Salmonella typhi</i>	ATCC 6539	Good
<i>Klebsiella pneumoniae</i>	ATCC 13883	Good

TABLE of SYMBOLS

Symbol	Meanings
	Manufacturer
	Catalogue number
	Use by
	Temperature limitation
	Do not reuse
	Kit content
	Consult accompanying documents
	Batch code

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