

LACTIC ACID BACTERIA MEDIUM

Selective and specific medium used for the identification and quantification of lactic acid bacteria in juice and wine.

Medium in compliance with resolution OIV-OENO 206/2010.

Composition

Peptone, yeast extract, meat extract, dextrose, agar, distilled water + Selective compounds*.

Presentation

Of beige colour, this medium is packaged in ready to use agar Petri dish 55 and 90 mm.

pH (25°C): 5.0.

10 Petri dishes per pack (vacuum packed).

Storage and expiration

6 months at +2°C / +8°C from manufacturing date (YY/MM/DD).

Incubation protocol

12 days at 25°C in an anaerobic environment.

Colonies aspect

- Small to medium-sized colonies, more or less white, slightly rounded.
- To see the colonies better, we recommend using black coloured membranes.

Organisms used to test sterility and fertility

Positive Control: strains of lactic bacteria identified by genetic analysis.

Negative control: Interlaboratory analysis.

* Inhibited microorganisms: yeast and moulds, acetic bacteria inhibited by anaerobic environment.

* N° CAS inhibitor: 92-52-48, 7681-93-8; < 0.025 % in weight.

Article code / Medium colour code

MIL-BT/BL

