

PRODUCT INFORMATION

Phenol Red Lactose Broth

Cat. No. P16-121

DESCRIPTION

Phenol Red Lactose Broth is used for the determination of Lactose fermentation by pure cultures of microorganisms. Microorganisms that ferment Lactose will produce acid and change the Phenol Red indicator to yellow. Also, the use of Durham tubes will allow for gas production detection.

FORMULA (g/L)

Casein Digest Peptone	10.0 g	Sodium Chloride	5.0 g
Phenol Red	0.018 g	Lactose	5.0 g

Final pH: 7.4 ± 0.2 at 25 °C

*Grams per liter may be adjusted or formula supplemented to obtain desired performance.

PREPARATION

Mix 20 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 118°C for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing and light beige.
2. Visually the prepared medium is bright red and clear.
3. Expected cultural response after 18-24 hours at 25 °C.

ORGANISM	RESULT
<i>Escherichia coli</i> ATCC 25922	Good Growth – Acid (+)/Gas/(+)
<i>Klebsiella pneumoniae</i> ATCC 13883	Good Growth – Acid (+)/Gas/(+)
<i>Shigella flexneri</i> ATCC 12022	Good Growth – Acid (-)/Gas/(-)



STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.

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