

PRODUCT INFORMATION

Lactose

Cat. No. L12-114

DESCRIPTION

Lactose is a chemically pure disaccharide. It is added to culture media for the determination of fermentation reactions. For fermentation tests it is usually added at a concentration of 0.5 to 1.0%.

PHYSICAL AND CHEMICAL CHARACTERISTICS

TEST TYPE	SPECIFICATION
Absorbance at 400 nm	≤ 0.04 A
Color and clarity	Clear, colorless
Acidity/Alkalinity	≤ 0.4 mL
Absorbance at 210-220 nm	≤ 0.25 nm
Absorbance at 270-300 nm	≤ 0.07 nm
Water	≤ 1.0%
Residue on Ignition	≤ 0.1%
Loss on Drying	≤ 0.5%
Specific Rotation	54.4° - 55.9°
Heavy Metals	≤ 5 ppm

MICROBIOLOGICAL CHARACTERISTICS

TEST TYPE	SPECIFICATION
Total Aerobic Count	≤ 100 CFU/g
Total Yeast and Mold	≤ 50 CFU/g
Escherichia coli	Negative
Salmonella	Negative

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.