

MILK PLATE COUNT AGAR

PREPARAZIONE

Sciogliere 22 g di polvere in 1 litro di acqua distillata o deionizzata. Boil gently to dissolve completely. Dispense 10-12 ml per provetta. Autoclavare a 121°C per 15 minuti. Raffreddare a 45°C e porre in piastre Petri sterili.

IMPIEGO

MILK PLATE COUNT AGAR è un terreno raccomandato per il conteggio dei microrganismi nel latte, gelati e derivati del latte.

CARATTERISTICHE CULTURALI DOPO 72 ORE DI INCUBAZIONE A 30°C

Microrganismo	Crescita
<i>Lactobacillus casei</i>	buona
<i>Lactobacillus lactis</i>	buona
<i>Staphylococcus aureus</i>	buona
<i>Streptococcus thermophilus</i>	buona

FORMULA (grammi per litro)

Tryptone.....	5
Estratto di Lievito.....	2.5
Glucosio.....	1
Polvere di Latte Scremato.....	1
Agar.....	12.5

pH = 6.9 ± 0.2

PREPARATION

Suspend 22 gr of powder in 1 liter of distilled or deionized water. Boil gently to dissolve completely. Dispense 10-12 ml per tube. Autoclave at 121°C for 15 minutes. Cool to 45°C and pour into sterile Petri dishes.

USE

MILK PLATE COUNT AGAR is recommended for the enumeration of microorganisms in liquid milk, ice cream, dried milk and whey.

CULTURAL CHARACTERISTICS AFTER 72 HOURS OF INCUBATION AT 30°C

Microorganism	Growth
<i>Lactobacillus casei</i>	good
<i>Lactobacillus lactis</i>	good
<i>Staphylococcus aureus</i>	good
<i>Streptococcus thermophilus</i>	good

FORMULA (grams per litre)

Tryptone.....	5
Yeast Extract.....	2.5
Dextrose.....	1
Skim Milk Powder.....	1
Agar.....	12.5

pH = 6.9 ± 0.2

PRODOTTO PRODUCT	CODICE CODE	CONFEZIONE PACKAGING
MILK PLATE COUNT AGAR	610073	500 g. DCM
MILK PLATE COUNT AGAR	620073	100 g. DCM

DCM = TERRENI DI COLTURA
DISIDRATATI / DEHYDRATED
CULTURE MEDIA

PS = PIASTRE PETRI / PETRI
DISHES

PV = PROVETTE / TUBES

FL = FLACONI / BOTTLES

BIBLIOGRAPHY

1. Microbiological examination for dairy purposes. Diluents, media and apparatus and their preparation and sterilisation. BS4285, Sec. 1.2.
2. Dept. Of Health. (1987). Memo. 139/Foods.