

**MM0082**

## **Bromcresol purple lactose agar**

### **Use and description:**

This media is used for the detection of lactose fermentation of coliform bacteria. If there is a positive fermentation the media changes its colour from purple to yellow

### **Composition per liter:**

Peptones.....5.00 g  
Lactose.....10.00 g  
Agar.....12.00 g  
Meat extract.....3.00 g  
Bromcresol purple.....0.02 g

**Final pH of the ready to use medium:** 6.8 ± 0.2

### **Medium preparation:**

Add 30 grams of dehydrated culture medium to 1 liter of distilled water. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

### **Quality specifications:**

Dehydrated medium: homogeneous, light green fine powder.  
Ready to use medium: purple coloured agar.

### **Microbiological response:**

<b>Organism</b>	<b>Result</b>	<b>Colour</b>	<b>Gas</b>
<i>Escherichia coli</i> ATCC 25922	Growth	yellow	(+)
<i>Salmonella typhimurium</i> ATCC 14028	Growth	purple	(-)

### **Storage:**

Dehydrated medium should be stored between 10 to 25°C. Once opened, place the container in a dark, dry place. The dehydrated medium should not be used if there is any lump or the color has changed from the original.