SKIM MILK MEDIUM (5 ML)

INTENDED USE:
Skim Milk is used for preparing microbiological culture media. These media are used in the long-term frozen maintenance of bacterial stock cultures.

PRINCIPLE AND INTERPRETATION:
Skim Milk is a source of lactose and casein and other nutrients required for the growth of lactobacilli. Clostridial species can be differentiated based on their ability to enzymatically degrade proteins to peptones (peptonization) or coagulate milk.It may be used to detect the stormy fermentation produced by Clostridium perfringens.

COMPOSITION:

Ingredients	Gr/Liter
Skim Milk Powder	100 gr

***Formula adjusted, standardized to suit performance parameters

pH: 7,0 ± 0,2

PRECAUTIONS:
For professional use only. Do not use tubes if they show evidence of microbial contamination, discoloration or other signs of deterioration.

TEST PROCEDURE:
Incubation at a temperature of 35±2ºC and observed after 18-24 hours.

QUALITY CONTROL:

1.Sterility Control:
Incubation 48 hours at 30-35ºC and 72 hours at 20-25ºC: NO GROWTH

2.Phsical/Chemical Control
pH: 7,0 ± 0,2
Apperance: Cream.

3.Microbiological Control: Incubation at a temperature of 35±2ºC and observed after 18-24 hours.

Microorganism	Inoculum (CFU)	Results	
		Growth	Reaction
Escherichia coli ATCC 25922	10-100	Good	Good
Salmonella typhimuriumATCC 14028	10-100	Good	Good

LIMITATIONS OF THE PROCEDURE:
Skim Milk Medium supports growth of many microorganisms.Perform microscopic examination and other biochemical tests to identify isolates to the genus and species level, if necessary.

STORAGE CONDITIONS AND SHELF LIFE:
Store the prepared medium at 2- 12°C. Use before expiry date on the label..Do not use beyond stated expiry date.

DISPOSAL:
Incubated medium may contain active bacteria and micro-organisms. Do not open infected medium. Infected tube should be autoclaved, incinerated or opened and soaked in a chlorine-based disinfectant (liquid bleach) for 20 minutes prior to disposal.

PACKAGING:
Katalog Number: 01046
Content/Packaging: 50 Tubes/Box

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