



**PRODUCT CODE: 413776**

**Lactosed Broth (Dehydrated Culture Media) for microbiology**

Physical Data: Dehydrated culture media of lightbeige colour · Preparation: Make a suspension of 13 g in 1 l of distilledwater. Distribute into test tubes with Durham bell and sterilize at 121°Cfor 15 minutes. Cool as fast as possible ·

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**SYNONYMS:** Lactose Broth, Medium D•

**PHYSICAL DATA:**

**BIBLIOGRAPHY:** USP **38** • Ph. Eur. **8.0** (2014) • Compendium of Methods for the Microbiological Examination of Foods 2nd ed. APHA. (1984), Standard Methods for the Examination of Water and Wastewater. 15th ed. APHA (1981) •

**HAZARDOUS:**

**OBSERVATIONS:** Storage in a cool and dry place.

**Composition (g/l):**

Lactose	5,0
Meat Extract	3,0
Gelatin Peptone	5,0
pH: 6.9±0.2	