

## Lactalbumin Hydrolysate BactoBio for Bacteriology

### Intended Use

A hydrolysate obtained by enzymatic degradation of protein, Lactalbumin. Used primarily in the preparation of tissue culture media.

### Chemical Analysis

Nitrogen content ~ 13.0% ; NaCl ~ 6.0% ; Ash < 3.0%

Final pH (25°C) 6.5 – 7.5

### Mode of Action

Lactalbumin Hydrolysate is prepared by the enzymic digest of milk protein. Being rich in essential amino acids it is used to supplement fermentation media. It is rich in tryptophan content, therefore, used in Indole test. It is included in preparation of baculovirus serum free medium for production of recombinant protein. It is also used in production of lactobacilli and as a supplement in special diets. It can be used as a substrate for many microorganisms.

### Storage

Store below 30°C. Use before expiry date on the label.

### Specimen

Water samples

### Experimental Procedure and Evaluation

Cultural response observed after an incubation at 35-37°C for 16-24 hours by preparing B12 culture Agar using Lactalbumin Hydrolysate as an ingredient.

#### **Total Aerobic Microbial Count (cfu/gm)**

By plate method when incubated at 30-35°C for not less than 3 days.

Bacterial Count:  $\leq 10,000$  CFU/gram

#### **Total Yeast and Mould Count (cfu/gm)**

By plate method when incubated at 20-25°C for not less than 5 days.

Yeast & mould Count :  $\leq 100$  CFU/gram

#### **Test for Pathogens: (cfu 10-100)**

1. E.coli ATCC 25922 : Good Growth
2. Bacillus subtilis ATCC 6633 : Good Growth

3. Enterococcus faecalis ATCC 29212 : Good Growth
4. Staphylococcus aureus ATCC 25923 : Good Growth

#### Quality Control

Organism	Growth
Lactobacillus leichmannii ATCC 7830	Good-Luxuriant
Lactobacillus casei ATCC 9595	Luxuriant
Lactobacillus plantarum ATCC 8014	Good-Luxuriant
Lactobacillus viridescens ATCC 12706	Luxuriant