

MRS-Agar

M&S item numbers: 4061 (25 x 20 ml) and 5061 (4 x 250 ml)

Application range: MRS-Agar (acc. to De Man, Rogosa and Sharpe, 1960) is used for the detection and determination of lactobacilli in beverages and food stuffs.

Formulation: (typical)	Peptone from Casein	10.0 g/l
	Meat extract	8.0 g/l
	Yeast extract	4.0 g/l
	Dextrose	20.0 g/l
	Sodiumacetate	5.0 g/l
	Dipotassiumhydrogenphosphate	2.0 g/l
	Diammoniumhydrogencitrate	2.0 g/l
	Magnesiumsulfate	0.2 g/l
	Manganesesulfate	0.02 g/l
	Tween 80	1.0 g/l
	Agar	15.0 g/l
pH 5.7 ± 0.2		
Colour		clear, beige

Storage: Dark and dry at 4 – 12 °C

Description: The growth of lactobacilli is known to be supported specifically by Magnesium, Manganese, Acetat and Polysorbate. Due to the low selectivity of this medium also non-lactobacilli are able to develop.

Typical growth: Incubation anaerobically or microaerophilic at 30 ± 1 °C for 3 – 5 days

Microorganisms	Growth	Colony appearance
<i>Lactobacillus brevis</i>	very good	beige, small
<i>Leuconostoc mesenteroides</i>	good	beige, small
<i>Enterococcus faecalis</i>	good	beige, very small
<i>Escherichia coli</i>	no	-