MRS-Broth

M&S Item numbers: 4062 (25 x 20 ml) and 5062 (4 x 250 ml)

Application range: MRS-Broth is used for enrichment, cultivation, and detection of lactobacilli from food and beverages.

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
Diammoniumcitrate	2.0 g/l
Magnesiumsulfate	0.2 g/l
Manganesesulfate	0.02 g/l
Tween 80	1.0 ml/l
pH 5.7 ± 0.2	
Color	brown

Storage: Dark and dry at 4 – 12 °C

Description: The formulation of the medium (acc. to De Man, Rogosa & Sharpe) specifically enhances the growth of lactobacilli. Especially magnesium and manganese are specific growth factors for those microorganisms. Leuconostoc- and Pediococcus-species grow as well. Due to the low selectivity of this medium also non-lactobacilli are able to develop.

Typical growth: Incubation at 37 ± 1 °C for 24 – 72 hours

Microorganisms	Growth	Appearance
Lactobacillus brevis	good	turbidity
Pediococcus damnosus	good	turbidity
Enterococcus faecalis	good	turbidity

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