

Dehydrated Culture Media Bases / Media Supplements

# **Technical Information**

**Halophilic Broth** 

## Product Code: DM 1591

Application: - Recommended for isolation and cultivation of extremely halophilic bacteria.

Composition**			
Ingredients	Gms / Litre		
Casein acid hydrolysate	10.000		
Yeast extract	10.000		
Proteose peptone	5.000		
Trisodium citrate	3.000		
Potassium chloride	2.000		
Magnesium sulphate	25.000		
Sodium chloride	250.000		
Final pH ( at 25°C)	7.2±0.2		
**Formula adjusted, standardized to suit per	formance		
parameters			

#### **Principle & Interpretation**

Halophilic media are formulated for isolation and cultivation of extreme halophilic species of *Halobacterium* and *Halococcus* from foods <sup>(1, 2)</sup>. For optimum growth they require high salt concentration of about 20 - 30%. In general, the requirement of salt by halophilic microorganisms is not an exclusive need since many species In addition to NaCl also require low levels of K +, Mg++ and other ions <sup>(3, 4)</sup>. The level of salt required by microorganism varies greatly. Therefore the microbial types associated with a particular salted food depend on the concentration of salt and the type of food. The most recent classifications of halophilic microorganisms are based on the level of salt required by them <sup>(2, 3)</sup>. These bacteria can cause pink discoloration on the outer surface accompanied by putrefaction and decomposition of fish, bacon and hides preserved in sea salts.

Halophilic Broth contains casein acid hydrolysate; proteose peptone and yeast extract which provide all the necessary nutrients,

mainly nitrogenous and vitamins to the halophilic bacteria. Trisodium citrate is added to avoid the losses <sup>(2)</sup>. Magnesium sulphate, sodium chloride and potassium chloride are essential ions required for the growth of extreme halophiles. 10 gm sample is added to 90 ml Halophilic Broth and incubated at 35°C for upto 12 days . The organisms are then isolated onto Halophilic Agar (DM1590) from this enriched culture.

### Methodology

Suspend 30.5 grams of powder media in 100 ml distilled water. Shake well & heat to dissolve the medium completely. Dispense as desired and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.





Bases / Media Supplements

Quality Control				
Physical Appearance				
Off-white to yellow homogeneous free f	owing powder			
Colour and Clarity of prepared medium				
Amber coloured, slightly hazy solution w	ith heavy precipitate at the bottom in tubes			
Reaction				
Reaction of 3 0.5% w/v solution at 25°C.	pH : 7.2±0.2			
<b>pH Range</b> 7.00-7.40				
Cultural Response/Characteristics				
DM 1591: Cultural characteristics observ	ed after an incubation at 35-37°C for 12 days.			
Organism	Growth			
Halobacterium salinarium ATCC 33171	luxuriant			
Halococcus morrhuae				

#### Storage and Shelf Life

**Dried media:** Store below 30°C in tightly closed container and use before expiry date as mentioned on the label. **Prepared Media:** 2-8<sup>0</sup> in sealable plastic bags for 2-5 days.

### **Further Reading**

ATCC 17082

- 1. Dundas I.E., 1977, Advances In Microbiology and Physiology, Rose H. and Tempest D.W. (Eds.), A.P. London.
- 2. Gibbons N.E., 1969, Methods In Microbiology, Vol. 3B, Norris J.R., and Ribbons D.W. (Eds.), A.P., New York, pp.169-183.

luxuriant

- 3. Kushner D. J., (Eds.), 1978, D. J. Kushner, pg 317, Academic Press, London, England
- 4. MacLeod R. A., 1965, Bacteriol., Rev., 29:9

#### **Disclaimer**:

- User must ensure suitability of the product(s) in their application prior to use.
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