

Technical Information

Glucose Broth

Product Code: DM 1860

Application: - Glucose Broth is used for study of glucose (dextrose) fermentation where a pH indicator is not desired.

Composition**

Ingredients	Gms / Litre	
Casein enzymic hydrolysate	10.000	
Glucose	5.000	
Sodium chloride	5.000	
Final pH (at 25°C)	7.3±0.2	
**Formula adjusted, standardized to suit performance		

Principle & Interpretation

Waisbren, Carr and Dunnett used Glucose Broth for testing antibiotic sensitivity by the tube dilution method ⁽¹⁾. This medium is also used to study glucose fermentation where pH indicator is not desired. Glucose Broth was developed to exclude the ingredients like beef extract that would contain small amount of carbohydrates so that glucose fermentation studies can be performed more accurately using only pure 0.5% glucose as the source of carbohydrate.

Casein enzymic hydrolysate and glucose serve as sources of essential nutrients and energy respectively to support the growth of many fastidious organisms. The casein enzymic hydrolysate used is free of carbohydrates. Glucose is the only fermentable carbohydrate. The broth gives rapid growth and hastens the early development of injured cells. Sodium chloride maintains the osmotic equilibrium.

Methodology

Suspend 20 grams of powder media in 1000 ml distilled water. Shake well & heat if necessary to dissolve the medium completely. Dispense in tubes containing inverted Durhams tubes. Sterilize by autoclaving at 118°C for 15 minutes.

Quality Control

Physical Appearance

Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Light yellow coloured, clear solution without any precipitate

Reaction

Reaction of 2.0% w/v aqueous solution at 25°C. pH: 7.3±0.2

pH range: 7.1-7.5

Cultural Response/ characteristices

DM 1860: Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours





Organism	Inoculum (CFU)	Growth	Gas
Escherichia coli ATCC 25922	50-100	luxuriant	positive reaction
Salmonella Typhi ATCC 6539	50-100	luxuriant	negative reaction
Shigella flexneri ATCC 12022	50-100	luxuriant	negative reaction
Staphylococcus aureus ATCC 25923	50-100	luxuriant	negative reaction
Staphylococcus epidermidis ATCC 12228	50-100	luxuriant	negative reaction
Streptococcus pyogenes ATCC 19615	50-100	luxuriant	negative reaction

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° in sealable plastic bags for 2-5 days.

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