# **TECHNICAL SHEET**



## ORANGE SERUM BROTH

A selective medium for the cultivation of micro-organisms in citrus juice concentrates.

Dehydrated media			
Code number:	500 g: OSB20500, 5 kg: OSB25000		
Packaging of 500 g:	500 g broth base + 8 x 500 ml sterile, filtered, pH adjusted orange juice		
Packaging of 5 kg:	5 kg broth base + 40 x 500 ml sterile, filtered, pH adjusted orange juice		
Appearance of agar base:	Yellowish, homogeneous hygroscopic powder		
Appearance of orange juice:	Orange coloured liquid		
pH before autoclaving (25 °C):	5,3 – 5,7		

**Direction:** Suspend **12,5 g broth base** in 400 ml of distilled water. Mix well and heat gently to dissolve the medium completely. Add **100 ml of orange juice**. Mix well and dispense into final containers. Sterilise by autoclaving at 115 °C for 15 minutes.

#### Warning!

For sufficient accuracy it is enough to apply the 100 ml scale on the bottle of the orange juice. The medium is heat sensitive. No further sterilisation is necessary or desirable.

Prepared media				
Bottled media:	100 ml: OSB30100, 500 ml: OSB30500			
Tubed media:	150 x 15 mm: OSB40010 (10 ml)			
Colour:	Orange			
рН (25 °C):	5,4 - 5,6			

**Direction:** Dispense the bottled media aseptically into sterile final containers. Media in tubes are ready to use.

### FORMULA OF ONE LITRE OF COMPLETE MEDIUM

Peptones	18 g
Glucose	4 g
Orange juice	200 ml
Buffers	3 g

**Note:** The typical formula can be adjusted to obtain optimal performance.

**Storage conditions:** Store the dehydrated media tightly closed in a dry place at room temperature. Store the orange juice protected from light at 2-8 °C. Store the bottled and tubed media protected from light at room temperature. Use before the expiry date on the label.

### **Quality control:**

<b>Test strains</b>	Incubation temp: 30 °C	Growth	Incubation time: 72 h
Lactobacillus acidophilus ATCC 4356		Good (under micro-aerobic conditions)	
Saccharomyces cerevis	iae ATCC 9763	Good	

References: APHA (2001) Compendium of Methods for Microbiological Examination of Foods, 4th ed.

In vitro diagnostic - for professional use only!