

HiTouch™ Flexi plate - TJA

FL034

For isolation, enumeration of Lactobacilli.

Composition**

Ingredients	Gms / Litre
Tomato juice (400ml)	1.000
Casein enzymic hydrolystae	1.000
Peptonized milk	1.000
Agar	1.000
Final pH (at 25°C)	6.1±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Open the pouch in the protected area . Remove the wrapping and open the lid and carefully lift up the enclosed prepared medium plate so as to avoid touching the agar surface by hand.Touch the surface of agar plate onto the surface to be tested. Gently press the plate manually for upto 10 sencond. Apply constant and uniform pressure to the whole surface (ensuring that an even pressure of 25 gm/cm² is distributed over the whole plate for 10 seconds). Replace exposed medium plate back in the base plate. Close the lid. Press the sides of the lid to make sure that it is fixed in the grooves. Disinfect the surface where the sample was taken in order to remove any possible traces of agar. Incubate the plates at specified temperature. After incubation as recommended count the number of colonies which have appeared on the surface of medium. Alternative Methods of Inoculation : To use as Culture Plate (ii), Sample Dilution Plate (iii) or Swabbing Plate (iv) To use as Gravitation Settling Plate (v)

Principle And Interpretation

HiTouch Flexi plates are ready to use sterile media supplied in flexible disposable plates, 55 mm in diameter. It is grid scored on the base and is irradiated to ensure perfect sterility. Medium is filled aseptically and each plate is packed in pre-sterilized plastic bag. HiTouch Flexi plate is then packed in plastic pouch wrapping. The unique flexible plate configuration ensures close contact even with uneven surfaces. where not only counts are obtained but it is also possible to select and differentiate between groups of microorganisms like coliforms (both *E. coli* and non *E. coli*). These plates are specially developed for microbial testing, The Flexi plate medium formula is suitable For isolation, enumeration of Lactobacilli and the grids enable direct reading on the plates of the number of colonies per cm².

Tomato juice was included in media for lactobacilli (1) and was found to be advantageous for its growth, particularly *Lactobacillus acidophilus* (2). Tomato Juice Agar is a modified formula by Kulp and White (3) recommended for the isolation, cultivation and enumeration of Lactobacilli, especially *L. acidophilus* from clinical specimens and foodstuffs (4).

Tomato juice provides an acid environment and is also a source of carbon, and other essential nutrients. Peptonized milk provides lactose, which acts as the energy source. Casein enzymic hydrolysate provides nitrogenous, carbonaceous compounds, trace elements and other essential growth nutrients. The low pH of medium inhibits many commensal bacteria and encourages growth of Lactobacilli.

Quality Control

Appearance

Sterile plastic plate containing Medium Amber coloured firm gel.

Quantity of Medium

9ml of gel in plastic plate

Reaction

5.90- 6.30

Sterility test

Passes release criteria

Cultural response

Cultural characteristics was observed after incubation at 35-37°C for 40-48 hours.

Organism	Growth
<i>Lactobacillus casei</i> ATCC 9595	Luxuriant
<i>Lactobacillus leichmannii</i> ATCC 4797	Luxuriant
<i>Lactobacillus acidophilus</i> ATCC 4356	Luxuriant
<i>Staphylococcus aureus</i> ATCC 25923	Luxuriant

Storage and Shelf Life

Store between 2-8°C. Use before expiry date on the label.

Reference

1.Hall L., Hartnett M.J., Pub. (1964) Health Rep., 79,1021. 2.Pryor A.K., Mc Duff C.R., Exed Housekeeper. (1969) Mass. 3.Lenette E.H., Spauldine E.H., Truant J.P.Manual of Clinical Microbiology, 2nd ed., (1974) American Society for Microbiology. 4.Desbordes J., Biodegradation microbienne des antiseptiques et conservateurs. (1977) Rev. Institut Pasteur de Lyon, 10 (n04), 291-311. 5.Norme francaise NF T 72-151, Antiseptiques et desinfectants utilises a retat liquide, misibles a reau (03/1981). 6."Guide du blonettoyage". Journal Officiel de la Republique Francaise. Recommandation NOE 1-90 (1991).

Cultural response

Revision : 1 / 2011

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