

Lactose

Lactose for bacteriological use.

PHYSIC-CHEMICAL CHARACTERISTIC

Solubility in water at 5%	Complete
Humidity	0.10 %
Ash	0.05%

DESCRIPTION

Lactose is used as a source of fermentable carbohydrates for bacteria in fermentation tests (i.e. Escherichia coli ferments lactose whilst Salmonella typhimurium gives a negative reaction). It is not hygroscopic and is free from othersugars and from starch, proteins and metals. Lactose can be used as an ingredient of dehydrated culture media and need dissolution in distilled or deionized water and sterilization preferably by filtration.

STORAGE

The powder is very hygroscopic: store the powder at 10-30 °C, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident.

DISPOSAL OF WASTE

Disposal of waste must be carried out according to national and local regulations in force.

PACKAGE

Code	Content	Packaging
610498	500 g	500 g of product in plastic bottle
620498	100 g	100 g of product in plastic bottle

pH of THE MEDIUM

4.3 (5% solution)

SHELF LIFE

4 years







QUALITY CONTROL

Dehydrated powder

Appearance: free-flowing, homogeneous.

Color: white.

TABLE OF SYMBOLS

LOT	Batch code		Consult instructions for use		Manufacturer		Contains sufficient for <n> tests
REF	Catalogue number		Temperature limitation		Use by		Keep away from heat sources