

**STARCH CASEIN AGAR****TM 1091**

for detection of sacchalolytic marine bacteria

Composition

Ingredients	Gms/Ltr.
Sea water	37.00
Starch	10.00
Casein powder	1.00
Agar	15.000

* Dehydrated powder, store in a dry place, in tightly-sealed containers at 24°C and protect from direct Sunlight.

Instructions for Use

Dissolve 63.00 gms in 1000ml of distilled water. Gently heat to boiling with gentle swirling and dissolve the medium completely. Sterilize by autoclaving at 15 psi (121°C) for 15 minutes.

Appearance: Yellow coloured clear to slightly opalescent

PH (at 25°C): 7.2 ± 0.2

Principle

STARCH CASEIN AGAR is used for detection of sacchalolytic marine bacteria. This medium has starch as the complex carbohydrate source and casein as nitrogen source. The salts of seawater provide complex ionic sources that make the medium suitable for marine microbial flora and also buffer the medium.

Interpretation

Cultural characteristics observed after incubation at 35 - 37°C for 18 - 48 hours.

Microorganisms	ATCC	Inoculum (CFU)	Growth
<i>Streptococcus limosus</i>	19778	10 ³	Luxuriant
<i>Streptomyces praecox</i>	3374	10 ³	Luxuriant
<i>Vibrio cholerae</i>	15748	10 ³	Good-luxuriant

References



PRODUCT DATA SHEET

1. CRC Handbook Series in Nutrition and Food, 1987 Section G: Diets, Culture Media, Food Supplements- Vol III. Culture Media for Microorganisms and plants by Miloslav Rechcigl, Jr.
2. Weyland, H. (1969). Actinomycetes in North Sea and Atlantic Ocean sediments. Nature 223, 858.
3. Srinivasan, M.C., Laxman R.S. and Deshpande M.V.(1991). Physiology and nutrition aspects of actinomycetes- An overview. World journal of Microbial and Biotechnology 7,171-184.