

**PLATE COUNT AGAR W/ BCP****TM 829**

for enumeration of Lactobacilli in dairy products

Composition

Ingredients	Gms/Ltr.
Peptic digest of animal tissue	5.000
Yeast extract	2.500
Dextrose	1.000
Tween 80	1.000
L-Cysteine	0.100
Bromo cresol purple	0.040
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 24.64 gms in 1000 ml 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: Purple coloured clear to slightly opalescent

PH (at 25°C): 6.8 ± 0.2

Principle

PLATE COUNT AGAR W/ BCP is used for enumeration of Lactobacilli in dairy products. Lactobacilli forms yellowish peripheries in the depth and on the surface of the medium. Addition of L-Cysteine and Tween 80 enhanced the growth of lactobacilli of this medium. Detection and determination of *Lactobacillus bulgaricus* is easy, it invariably forms yellowish colonies.

Tween 80 supplies fatty acids required for the metabolism of Lactobacilli. Peptic digest of animal tissue supply nitrogenous and carbonaceous compounds. Dextrose is the fermentable carbohydrate and energy source. Yeast extract provides vitamin B complex. Bromocresol purple is pH indicator. Plate Count Agar can also be incubated at 30°C for upto 72 hours for detection of mesophilic organism.

Interpretation

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

Microorganisms	ATCC	Inoculum (CFU)	Growth
----------------	------	----------------	--------



PRODUCT DATA SHEET

<i>Lactobacillus acidophilus</i>	4356	10 ³	Luxuriant
<i>Lactobacillus lactis</i>	19435	10 ³	Luxuriant
<i>Lactobacillus bulgaricus</i>	11842	10 ³	Luxuriant
<i>Streptococcus thermophilus</i>	14485	10 ³	Luxuriant

References

1. Downes F. P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., APHA, Washington, D.C.