ALLIANCE BIO EXPERTISE

Reference: FLWR3017 **A.B.E. - Technical Data Sheet**

Product: **MRS agar**

Specification

Solid culture medium for detection, isolation and cultivation of lactobacilli and other lactic acid bacteria from food and beverages according to de Man, Rogosa and Sharpe.

Presentation

	Packaging Details	Shelf Life	Storage
10 Prepared bottle Bottle 125 ml with: 100 ± 3 ml	1 box with 10 bottles 125 ml. Injectable cap: Plastic screw inner cap. The use of syringes needles with a diameter greater than 0.8 mm is not recommended.	12 months	8-25 ºC

Composition

Composition (g/l):

Peptone proteose	10.0
Meat extract	8.00
Yeast extract	4.00
D(+)-Glucose	20.0
Sodium acetate	5.00
Triammonium citrate	2.00
Magnesium sulfate	0.20
Manganese sulfate	0.05
Dipotassium phosphate	2.00
Polysorbate 80	1.00
Agar	14.0

Description /Technique

Description

MRS Agar is a medium used for the cultivation of lactobacilli. It is a modification of a medium based on the highly nutritious properties of tomato juice. The addition of magnesium, manganese and acetate, together with polysorbate, provides an improved medium for the growth of lactobacilli, including very fastidious species such as Lactobacillus brevis and Lactobacillus fermentum.
The quality of the peptones in addition to the meat and yeast extracts, combine all the necessary growth factors that make MRS medium one of the best media for the cultivation of lactobacilli.
As the selectivity of this medium is low and contaminants tend to grow subculturing in a (double layer) solid medium, and then in broth is recommended to increase selectivity. In many cases, growth is encouraged by incubation in a CO_2 enriched atmosphere.
MRS medium is particularly recommended for the enumeration and maintenance of lactobacilli either by the MPN technique in broth, or by inoculation on a plate, overlaying it with a second layer of molten medium. This technique overcomes the need for a CO_2 enriched atmosphere.

Technique:

Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results.
Spread the plate by streaking methodology or by spiral method. Incubate the plates right side up in a CO_2 atmosphere at 30 ±1ºC for 72 ±3h.
(Incubation times longer than those mentioned above or different incubation temperatures may be required depending on the sample , on the specifications,...
This medium can be inoculated directly or after enrichment broth like MRS broth) Incubated under microaerophilic conditions to promote lactobacilli enrichment.
After incubation, enumerate all the colonies that have appeared onto the surface of the agar.
Each laboratory must evaluate the results according to their specifications.
Calculate total microbial count per ml of sample by multiplying the average number of colonies per plate by inverse dilution factor if streaked a diluted sample. Report results as Colony Forming Unit (CFU's) per ml or g along with incubation time and temperature.

Note: The solid mediums can be melted in different ways: autoclave, bath and, if the customer considers appropriate, also the microwave. Whenever the microwave option is chosen, it is necessary to take certain safety measures to avoid breaking of the containers, such as loosening the screw cap and putting the bottle or tube in a water bath in the microwave. The fusion temperature and time will depend on the shape of the container, the volume of medium and the heat source. Avoid overheating as both the heating periods.

Quality control

Physical/Chemical control

Color : Yellowish-brown pH: 6.2 ± 0.2 at 25ºC

Microbiological control

Melting - pour plates - inoculation Practical range 100 ± 20 CFU. min. 50 CFU (productivity) / 10^3-10^4 CFU (qualitative selectivity).

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020.

Anaerobiosi. Incubation at 30 ±1 ºC for 72 ±3 h

Microbiological control according to ISO 11133:2014/A1:2018.

Microorganism	Growth
Escherichia coli ATCC® 25922, WDCM 00013	Poor to good
Lactobacillus sakei ATCC® 15521, WDCM 00015	Good (≥70%)
Lactococcus lactis ATCC® 19435, WDCM 00016	Good (≥70%)
Pediococcus pentosaceus ATCC® 33316, WDCM 00158	Good (≥70%)

Sterility control

Incubation 48 h at 30-35 ºC and 48 h at 20-25 ºC: NO GROWTH.
Check at 7 days after incubation in same conditions.

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