

### Acetobacter Broth (Mannitol)

#### Intended Use

Acetobacter Broth (Mannitol) is recommended as a cultivation media for mannitol positive *Acetobacter* species.

#### Summary

*Acetobacter* species are aerobic, Gram-negative bacteria. Acetic acid bacteria are commonly found in fruits with high carbohydrate concentrations. These fruits are also selective for yeasts which produce ethanol. The ethanol produced by yeasts growing in these fruits is utilized by the acetic acid bacteria by oxidation to acetic acid. Acetobacter broth is a standard maintenance medium formulated as per the Manual of Microbiological Methods and used for the maintenance of *Acetobacter* species utilizing mannitol as the carbon source.

#### Principle

Mixture of peptic digest of animal tissue and yeast extract in the microbiological culture medium provides nitrogen source, amino acids, vitamins and minerals that are necessary to support the bacterial growth. Mannitol provides the energy source.

#### Formula\*

Ingredients	g/L
Peptic Digest of Animal Tissue	3.0
Yeast Extract	5.0
Mannitol	25.0
Final pH (at 25°C)	7.4 ± 0.2

\*Adjusted to suit performance parameters.

#### Storage and Stability

Store dehydrated medium below 30°C in tightly closed container and the prepared medium at 2°C-8°C. Avoid freezing and overheating. Use before expiry date on the label.

#### Type of specimen

Food samples

#### Specimen Collection and Handling

Ensure that all samples are properly labelled.

Follow appropriate techniques for handling samples as per established guidelines.

Some samples may require special handling, such as immediate refrigeration or protection from light, follow the standard procedure. The samples must be stored and tested within the permissible time duration. After use, contaminated materials must be sterilized by autoclaving before discarding.

#### Directions

1. Suspend 33.00 g of the powder in 1000 mL purified / distilled water.
2. Heat if necessary, to dissolve the powder completely.
3. Dispense in test tubes and sterilize by autoclaving at 121°C (15 psi) for 15 minutes as per validated cycle.

#### Quality Control

**Dehydrated Appearance:** Cream to yellow coloured, homogenous, free flowing powder.

**Prepared Appearance:** Yellow coloured, clear solution without any precipitate.

**Cultural Response:** Cultural characteristics observed after an incubation of 24-48 hours at 25°C-30°C.

Organisms (ATCC)	Growth
<i>Acetobacter hansenii</i> (35959)	Good
<i>Acetobacter pasteurianus</i> (6033)	Good

## Performance and Evaluation

Performance of the product is dependent on following parameters as per product label claim:

1. Directions
2. Storage
3. Expiry

## Warranty

This product is designed to perform as described on the label and package insert. The manufacturer disclaims any implied warranty of use and sale for any other purpose.

## Reference

1. Vanderzant C., Splittstoesser D.F., (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd Ed., APHA, Washington, D.C.
2. Asai, 1968, Univ. of Tokyo, Japan and Univ. Park Press, Baltimore, MD.
3. Manual of Microbiology Methods, 1957, Society of American Bacteriophages, 1992, 18th ed., American Type Culture Collection, Rockville, MD.
4. Data on file: Microxpress®, A Division of Tulip Diagnostics (P) Ltd.

## Product Presentation:

Cat No.	Product description	Pack Size
201010010500	Dehydrated Culture Media	500 g

 Temperature Limit	 Manufacturer	 LOT	Batch Code		Date of Manufacture		This way up	 RO	Received on
 REF Catalogue Number	 Consult Instructions for use		Use-by Date		Hygroscopic keep container tightly closed	 OO	Opened on		

Revision: 0725/VER-03

## Disclaimer

Information provided is based on our inhouse technical data on file, it is recommended that user should validate at his end for suitable use of the product.