



## TECHNICAL DATA SHEET

**DESCRIPTION** LACTOSE GELATIN MEDIUM, BOTTLED  
**SGL PRODUCT CODE** 0865

A medium used for the identification of lactose and gelatin metabolising microorganisms such as *Clostridium perfringens*.

The medium complies with ISO 7937 and with the Microbiology of Drinking water part 6 – methods for the isolation and enumeration of sulphite-reducing clostridia and *Clostridium perfringens* by membrane filtration

### FORMULATION

Typical product composition\*:

COMPONENT	WEIGHT / VOLUME
Enzymatic digest of animal tissue	15.0 g
Di sodium hydrogen phosphate	5.0 g
Yeast extract	10.0 g
Gelatin	120.0 g
Lactose	10.0 g
Phenol red	0.05g
Purified water	1000 ml

\*Product may be adjusted and/or supplemented to meet performance criteria

### QUALITY CONTROL SPECIFICATION

PHYSICAL TESTS	SPECIFICATION CRITERIA
Appearance	Red, translucent gel
pH at 20-25°C	7.5 ± 0.2

GROWTH PROMOTION / INHIBITION TESTS	SPECIFICATION CRITERIA
<i>Clostridium perfringens</i> ATCC 13124 NCTC 8237	Good growth, lactose fermentation (yellow colour), gelatin liquefaction at 35-37°C anaerobic incubation after not more than 1 day
<i>Clostridium sporogenes</i> ATCC 19404 NCTC 532	Good growth, no lactose fermentation (no yellow colour), gelatin liquefaction at 35-37°C anaerobic incubation after not more than 1 day

NMT = Not more than

NLT = Not less than

CFU = Colony forming units

Additional specification testing may be performed as requested by the customer.

Manufactured in compliance with ISO 9001 (Ref No FM37824) and tested in accordance with ISO 11133 by a UKAS (ISO 17025) accredited laboratory (Ref No. 4356).

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