

Sucrose

Sucrose for bacteriological use

PHYSIC-CHEMICAL CHARACTERISTIC

Solubility in water	>50 ppm
Loss on drying	160 ppm
Acidity	<0.0008 µg/g

DESCRIPTION

Sucrose is used as a source of energy readily available for bacteria in fermentation tests (i.e. *Klebsiella pneumoniae* ferments sucrose whilst *Salmonella typhimurium* gives a negative reaction). It free from other sugars and from starch, proteins and metals. Sucrose can be used as an ingredient of dehydrated culture media and need dissolution in distilled or deionized water and sterilization by autoclaving.

STORAGE

The powder is very hygroscopic: store the powder at 10-30 °C, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident.

DISPOSAL OF WASTE

Disposal of waste must be carried out according to national and local regulations in force.

REFERENCES

1. Cowan, S.T., Steel, K.J. (1979) Manual for the identification of medical bacteria. Edi. Ermes

PACKAGE

Code	Content	Packaging
611801	500 g	500 g of product in plastic bottle

pH of THE MEDIUM

7.0 ± 0.2

SHELF LIFE

4 years

QUALITY CONTROL

Dehydrated powder

Appearance: free-flowing, homogeneous.

Colour: white.

TABLE OF SYMBOLS

LOT	Batch code		Consult instructions for use		Manufacturer		Contains sufficient for <n> tests
REF	Catalogue number		Temperature limitation		Use by		Keep away from heat sources