

## PRODUCT INFORMATION

Tomato Paste Testing Broth

Cat. No. T20-119

### DESCRIPTION

Tomato Paste Testing Broth is used to detect Lactobacillus, yeast and molds from tomato based products. Tomato Paste Testing Broth is recommended in detecting and isolating organisms that cause spoilage in tomato based foods. Fructose and dextrose is a carbohydrate source Gelatin peptone and yeast extract provide peptides, peptones, vitamins, and certain trace materials.

### FORMULA (g/L)

Fructose	5.0 g	Dextrose	5.0 g
Gelatin peptone	10.0 g	Yeast extract	7.5 g
Tartaric acid	2.0 g		

Final pH: 4.0 ± 0.2 at 25 °C

\*Grams per liter may be adjusted or formula supplemented to obtain desired performance.

### PREPARATION

Mix 29.5 grams of the medium in a liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121.0°C for 15 minutes.

### QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing and light beige.
2. Visually the prepared medium is trace hazy and beige in color.
3. Expected cultural response after 40-72 hours at 35 °C ± 2°C.

ORGANISM	RESULT
<i>Aspergillus brasiliensis</i> ATCC 16404	Good Growth
<i>Candida albicans</i> ATCC 10231	Good Growth
<i>Lactobacillus plantarum</i> ATCC 8014	Good Growth
<i>Lactobacillus fermentum</i> ATCC 9338	Good Growth
<i>Saccharomyces pastorianus</i> ATCC 9080	Good Growth

## STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.