

MSE AGAR

For the enumeration of *Leuconostoc*
in milk, dairy products and sweet foods

TYPICAL FORMULA (g/l)

Tryptone	10.000
Gelatin	2.500
Yeast Extrct	5.000
Sucrose	100.000
Glucose	5.000
Sodium Citrate	1.000
Sodium Azide	0.075
Agar	13.00

DIRECTIONS

Suspend 136.5g in 1000ml of cold distilled water. Heat to boiling, stirring constantly and autoclave at 110°C for 15 minutes.

Final pH 6.9 ± 0.2

DESCRIPTION

MSE Agar is prepared according to the typical formulation developed by Mejeux, Sandine and Elliker. It is used for the detection and enumeration of *Leuconostoc* in milk, dairy products and sweet foods. Gram-negative bacteria are inhibited by sodium azide present in the medium. Lactic streptococci are capable of growing with small opaque white or yellowish colonies after 4 days.

TECHNIQUE

Inoculate the surface of the medium with 0.1ml of the sample and its tenfold dilutions and spread the inoculum. Incubate at 21°C and examine daily for 4 days. *L. mesenteroides* and *L. dextranicum* will grow with gelatinous colonies because they metabolise the glucose with the production of dextrans.

STORAGE

Dehydrated medium: 10-30°C

User prepared plates: 14 days at 2-8°C

REFERENCE

• Majeux, J.V., Sandine, W.E., Elliker, P.R. (1962) J. Dairy Science, **45**, 655

PACKAGING

4017381	MSE Agar	100g (0,7 l)
4017382	MSE Agar	500g (3,7 l)