

PHENOL RED MANNITOL BROTH

Product Number P9976

Product Description

Phenol Red Mannitol Broth is used for the determination of fermentation of mannitol in the differentiation of microorganisms. The ability of an organism to ferment a specific carbohydrate in the basal medium, results in the production of acid and gas, which helps in the differentiation between the genera and species of bacteria. Phenol Red Mannitol Broth is a complete medium with mannitol. Proteose peptone and beef extract provide nitrogenous nutrients to the organisms. Phenol red is the pH indicator, which turns yellow at acidic pH. Sodium chloride maintains osmotic equilibrium. Gas formation is seen in Durham's tubes.

Components

ltem	<u>g/L</u>
Proteose Peptone	10.00
Beef Extract	1.00
Sodium Chloride	5.00
Phenol Red	0.018
Mannitol	5.00

Final pH (at 25° C) 7.4 ± 0.2

Precautions and Disclaimer

For laboratory use only. Not for drug, household or other uses.

Preparation Instructions

Suspend 21 grams of Phenol Red Mannitol Broth in 1000 mls of distilled water. Heat to dissolve the medium completely. Dispense into tubes containing

ProductInformation

inverted Durham's tubes and sterilize by autoclaving at 15 lbs. pressure (121°C) for 15 minutes.

Storage

Store the dehydrated medium at 24°C and the prepared medium at 2-8°C.

Product Profile Appearance	Pink colored, homogeneous, free flowing powder.				
Color and Clarity	Red colored, clear solution without any precipitate.				
Cultural Response	Cultural are obse hours at	Cultural characteristics are observed after 18-24 hours at 35-37°C.			
Organisms	Growth	Acid	Gas		
Citrobacter freundii	luxuriant	+	+		
Enterobacter aerogenes	luxuriant	+	+		
Escherichia coli	luxuriant	+	+		
Klebsiella pneumoniae	luxuriant	+	+		
Proteus vulgaris	luxuriant	-	-		
Salmonella typhimurium	luxuriant	+	+		
Salmonella typhi	luxuriant	+	-		
Serratia marsecense	luxuriant	+	-		

References

Shigella flexneri

 MacFaddin, J., (1985). Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria. Vol. 1. Williams and Wilkins. Baltimore, Maryland.

luxuriant

Sigma brand products are sold through Sigma-Aldrich, Inc.

Sigma-Aldrich, Inc. warrants that its products conform to the information contained in this and other Sigma-Aldrich publications. Purchaser must determine the suitability of the product(s) for their particular use. Additional terms and conditions may apply. Please see reverse side of the invoice or packing slip.