

LACTOSE

Lactose for bacteriological use.

USE

LACTOSE is used as a source of fermentable carbohydrates for bacteria in fermentation tests (i.e. *Escherichia coli* ferments lactose whilst *Salmonella typhimurium* gives a negative reaction). It is not hygroscopic and is free from othersugars and from starch, proteins and metals.

PHYSICO-CHEMICAL CHARACTERISTICS

	Standard
DCI Name	Lactose
Ph. Eur. Name	Lactosum
IUPAC Name	Lactose
Solubility in water at 5%	Complete
Humidity	≤ 0.10 %
Specific Optical Rotation	+ 52.5
pH	4.3
Ash	≤ 0.05%

TECHNIQUE

Lactose can be used as an ingredient of dehydrated culture media and need dissolution in distilled or deionized water and sterilization preferably by filtration.

QUALITY CONTROL

Dehydrated powder

Appearance: free-flowing, homogeneous.

Color: white.



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.

PRESENTATION

Product	REF	Σ
LACTOSE	610498	500 g
LACTOSE	620498	100 g
LACTOSE	6104985	5 Kg

TABLE OF SYMBOLS

LOT Batch code	 Caution, consult accompanying documents	 Manufacturer	 Contains sufficient for <n> tests	IVD In Vitro Diagnostic Medical Device
REF Catalogue number	 Fragile, handle with care	 Use by	 Temperature limitation	 Keep away from heat source



LIOFILCHEM s.r.l.

Via Scozia, Zona Ind.le - 64026, Roseto D.A. (TE) - ITALY

Phone +390858930745 Fax +390858930330

Website: www.liofilchem.net E-mail: liofilchem@liofilchem.net

