

Beef Broth Media Recipe

a fairly nutrient-rich media that uses grocery store ingredients

Ingredients:

- 10g Sugar
- 50g (for 5%) up to 200g (for 20%) non-iodized or sea salt
- 15g MoorAgar Inc. Gelidium agar
- Purified H₂O - Bring the volume up to 1L
- **500mL Beef Broth (you can use beef bouillon mixed with the proper ratio of water (see manufacturer's instruction) in place of broth)

*** Important Note: Be sure to use broth or bouillon without preservatives or microbes may not grow. Be sure to use clear broth or strain out any flecks of herbs and spices, which could be mistaken for microbial colonies.*

Materials/Equipment/Supplies:

- Erlenmeyer Flask, Beaker, Glass container that will hold at least twice the volume of your media
- Graduated Cylinder for measuring water
- Hot Plate, Stove top, Microwave...
- Foil for covering your media, Plastic wrap if using a microwave
- Sterile Petri Dishes (plastic or glass)*
- Heat Resistant Hand Protection
- 10% Bleach or wipes for cleaning work area
- Optional: Glass rod for stirring hot liquid
- Scale for weighing solid ingredients
- Tools for handling solid ingredients - spoons, scoops, weigh boats, etc.

** Note: keep sterile petri dishes closed until ready to pour the agar into them*

Procedure/Storage:

1. See LB Broth recipe.