

Multiple Tube Fermentation

Reference: STANDARD METHODS, 19th Edition

Medium Storage

Prior to using any prepared media, check the date of the tubes to make sure that tubes have not exceeded the three-month life span date for refrigerated storage, from the date of preparation, or exceeded the two week life span for non refrigerated storage. Discard all tubes that exceed the life span date.

Medium Preparation

Required Equipment

Triple Beam Balance	Beaker
Hot Plate/Stirrer	Graduated Cylinder
Magnetic Stir Bar	Weigh Boat
Test Tubes	Culture Tubes
Autoclave Tape	Kim-Kaps or screw caps

All media is dated when first opened and is used within the next six months. Information logged: expiration date of dried media, date of prepared media, preparer, media type, lot number, amount used and volume of water used for rehydration. Also recorded at time of sterilization is the time in/time out, psi, total time and temperature.

Media is added to the water, the mixture of water and media is magnetically stirred and heated. It is dispensed into properly cleaned fermentation test tubes with inverted culture vials. Dispense 10 mls into each test tube, loosely cap the tubes.

Sterilization

After rehydration and dispensing of medium, sterilize within two hours. Place in sterilizer along with Prospore vial. Sterilize in autoclave at 121 C for 12 to 15 minutes. When the pressure reaches zero in the autoclave, promptly remove the media from the sterilizer cool quickly in cool water bath to avoid decomposition. Sterilization time must be limited to a total time of 45 minutes. Mark the rack of prepared fermentation tubes with the date of preparation along with the expiration date.