

Product Information

C9220 Casein Yeast Magnesium Broth

Casein Yeast Magnesium Broth is recommended for the cultivation of recombinant strains of *Escherichia coli*.

Composition:

Ingredients	Grams/Litre
Casein Enzymic Hydrolysate	10.0
Yeast Extract	5.0
Sodium Chloride	5.0
Magnesium Sulfate	0.98

Final pH 7.0 +/- 0.2 at 25°C

Store prepared media below 8°C, protected from direct light. Store dehydrated powder in a dry place in tightly-sealed containers at 2-25°C.

Appearance: Light beige colored, homogeneous, free flowing powder.

Color and Clarity: Light to medium amber colored, clear solution or slightly opalescent gel forms in tubes or petri plates.

Directions:

Suspend 35.98 g of Casein Yeast Magnesium Agar in 1000 ml of distilled water. Heat gently to dissolve the medium completely. Sterilize by autoclaving at 15 lbs. pressure (121°C) for 15 minutes.

Principle and Interpretation:

Casein enzymic hydrolysate and yeast extract supply the essential nutrients and cofactors. Sodium chloride maintains the osmotic balance of the medium. Magnesium sulfate is included as a source of the magnesium ion for DNA replication.

Cultural characteristics after 18-24 hours at 35°C.

Organisms (ATCC)	Growth
<i>Escherichia coli</i> (23724)	+++
<i>Escherichia coli</i> (53868)	+++

References:

1. Blattner, F. R., et al., Science. 196, 161 (1977).
2. Sambrook, J., et al., (1989). Molecular Cloning: A Laboratory Manual. 2nd Edition. Cold Spring Harbor Laboratory. Cold Spring Harbor, New York.
3. American Type Culture Collection, Manassas Va., U.S.A.