



Lactococcus lactis subsp.lactis-TA10

Catlog Number: M-3474

• Basic Info

Application: Fermentation of yogurt, cheese and other dairy products



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• Properties

Directions: 1. Prepare 1 test tube containing pre-oxygenated liquid medium; 2. In a safety cabinet, cauterize the top of the ampoule with an alcohol lamp, rupture it by rapid dripping, and crack it with tweezers; 3. Aspirate the liquid medium and add it into the ampoule to fully dissolve the bacterial powder and then aspirate it back into the test tube; 4. Place the test tube in the corresponding culture conditions and wait for the strain to grow.

Storage: 1. Select the appropriate culture medium according to the characteristics of bacteria; 2. Take out as soon as possible after culture and put it into the refrigerator for storage, pay attention to the storage temperature of different bacteria, such as fungi, *Vibrio cholerae*, etc. need to be stored at room temperature; 3. Record the results of the identification of the strains, including growth, colony characteristics, staining reaction, etc. when preserving the strains; 4. The strain is divided into two sets of storage, one set is used for the preservation of the transmission, and one set is used for the experiments. Regular seed transfer, every 3 generations of identification.

Synonyms: TA10

Note: 1. Place the freezing tube in a low-temperature, dry place before activation to avoid bacteria decline; 2. Open, re-solubilize and other operations should be carried out aseptically; 3. If you find any abnormalities such as loosening of the cap of the freezing tube or muddy re-solubilization solution, please stop using it.

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