## **Microorganisms**



## 2: BACILLUS PASTEURII MEDIUM

Final volume: 1000 ml

| Main sol. 1 | 1000.00 | ml  |
|-------------|---------|-----|
| Urea        | 20.00   | g/l |

- 1. To medium 1 add 20 g/l urea before autoclaving. Do not adjust pH; pH raises to about 8 due to heat degraded urea.
- 2. For sporulation enhancement add 10 mg/l  $MnSO_4 \times H_2O$ .

## Main sol. 1 (from medium 1)

| Peptone                | 5.00    | g  |
|------------------------|---------|----|
| Meat extract           | 3.00    | g  |
| Agar, for solid medium | 15.00   | g  |
| Distilled water        | 1000.00 | ml |

- 1. Adjust pH to 7.0.
- 2. For Bacillus strains the addition of 10.0 mg  $\rm MnSO_4$  x  $\rm H_2O$  is recommended for sporulation.