

PROTOCOL: TOMATO-MILK AGAR PLATES

This recipe prepares 500 mL of media, enough for about 20 Petri dishes.

Reagent	Quantity
Crushed Tomatoes	1 can (~250 mL)
Skim Milk	50 mL
Yeast extract	2.5 g
Agar	10 g
Distilled Water	to 200 mL total

1) Collect 50 mL of juice from the crushed tomatoes. This can be done by centrifugation or filtration.

By filtration: Pass the crushed tomatoes through a coffee filter. It may take several hours for the juice to drip through.

By centrifugation: Fill 2, 50 mL falcon tubes with crushed tomatoes, then centrifuge at 4000 g for 1 minute. Collect the supernatant.

2) Add the tomato juice, skim milk, yeast extract and agar in a 1L Pyrex bottle.

3) Sterilize by autoclaving for 20 min at 15 psi (1.05 kg/cm²) on liquid cycle.

Note: Always leave the cap loose during autoclaving to allow pressure to escape.

4) Cool to room temperature then tighten cap. The media is stable indefinitely at room temperature.

5) The media can be re-melted in the microwave (remember to loosen the cap) and dispensed into 20 Petri dishes of 25 mL each.