

246: SEA WATER AGAR

This recipe contains strain-specific modifications for *Marinobacterium stanieri* DSM 7027 *

Final pH: 7.3

Final volume: 1000 ml

Beef extract	10.00	g
Peptone	10.00	g
Agar	20.00	g
Tap water	250.00	ml
Sea water	750.00	ml

1. Dissolve beef extract and peptone by heating in tap water, adjust pH to 7.8 and boil for 10 min. Readjust pH to 7.3. Add agar and autoclave at 121°C for 20 min. Directly after autoclaving, add warm (55°C) sterile sea water. Liquid medium without agar should be combined when cooled to room temperature.

2. Natural sea water is stored in the dark for at least three weeks to "age". If natural sea water is not available use artificial sea water.

* . Cultivate rehydrated cells in liquid medium 514 first. Subsequent subculturing may be carried out in liquid broth and on agar plates of medium 246 or medium 215.

Artificial sea water (from medium 243)

NaCl	28.13	g
KCl	0.77	g
CaCl ₂ x 2 H ₂ O	1.60	g
MgCl ₂ x 6 H ₂ O	4.80	g
NaHCO ₃	0.11	g
MgSO ₄ x 7 H ₂ O	3.50	g
Distilled water	1000.00	ml