

How to use SensiMedia for Lactobacillus hiochii Detection in Japanese Sake

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1. General Description

This SensiMedia is designed to detect the presence of *Lactobacillus hiochii* in Japanese sake, based on the characteristics of *L. hiochii*, either by filtering method or direct sample adding method.

- ① Alcohol concentration 2% SensiMedia
- ② Alcohol concentration 4% SensiMedia

2. Liquid Medium

The major material of liquid medium used for this SensiMedia is mixture of standard medium and potato dextrose. Some other nutrients are also added to it for better growth of *L. hiochii*. The alcohol concentration is adjusted by adding pure rice sake after being sterilized by filtering.

3. Detection Procedure

3.1 Filtering method

Use alcohol concentration 4% SensiMedia. Fold filter and push it into SensiMedia. Close a cap and place the SensiMedia in an incubator. Incubate it at 35 degrees C.

3.2 Direct sample adding method

Use alcohol concentration 2% SensiMedia. The SensiMedia contains 4ml of medium so that add sample to make the alcohol concentration to about 4 to 5%. Incubate it at 35 degrees C.

Example 1) The alcohol concentration of sample is 15%.

Adding 1ml of this sample makes alcohol concentration 5%.

Example 2) The alcohol concentration of sample is 10%.

Adding 1ml of this sample makes alcohol concentration 4%.

4. Detection Criteria

The performance characteristic of liquid medium is shown in graph below. Refer to it and set up a protocol for the test. If the color of CO₂ sensor turns into yellowish transparent, *L. hiochii* is detected. If the color of sensor remains in dark blue, detection is negative.

Note) If homo *hiochii* is the target, adjust alcohol concentration to lower than 4%.

