



NBIMCC Medium 536

LIVER BROTH

Beef liver (fat free and cut up in small pieces)*	500 g
Peptone	10.0 g
K ₂ HPO ₄	1.0 g
Tap water	1000 ml

*Remove fat and connective tissue before cutting into small pieces. Mix liver and water, then autoclave at 120°C for 15 minutes. Cool overnight in refrigerator; skim fat off top and filter broth through cheesecloth, retaining both liver pieces and broth. Then add to the broth peptone and K₂HPO₄. Adjust pH to 8.0. Filter through paper and make up volume to 1000 ml with tap water. Place a small amount of CaCO₃ in each tube. Add 2 or 3 small pieces of liver and cover with broth (use 1 part liver pieces to 2 or 3 parts broth). Autoclave at 121°C for 20 minutes.