

**456. KPL MEDIUM**

Lactic acid whey (see below)	1000.0	ml
White table wine (see below)	140.0	ml
Glucose	10.0	g
Galactose	10.0	g
Tween 80	1.0	ml
Agar	15.0	g

Adjust pH to 5.5

*Lactic acid whey:*

Adjust 10% skim milk to pH 5.5 with lactic acid and heat at 100°C for 30 minutes. Remove precipitate by filtration. For preparing broth medium, adjust filtrate to pH 7.0 with 2 N NaOH and heat at 100°C for 30 minutes. Remove precipitate by filtration. Adjust filtrate to pH 5.5 with 2 N HCl.

*White table wine:*

Filter-sterilize and add to autoclaved basal medium.