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.