

# LB degradation

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**Project:** Innoculant

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## Aim:

To degrade the LB broth by prolonged heating at 95°C during in the clarification process.

## Principle:

LB broth is almost entirely made of proteins. And proteins are known to degrade when they undergo prolonged heating. Using this property, we aim to degrade the LB broth.

## Apparatus:

1. Bunsen burner and heating set
2. 100mL borosil flask

## Reagents:

1. LB
2. Distilled water

## Procedure:

1. Add 100mL of distilled water in a flask.
2. Add LB powder to prepare concentrations according to the table below.
3. Start heating the broth and record the color and smell when it starts boiling.
4. Record the color and smell every 15 minutes till there is no smell coming from the broth.
5. Repeat for every concentration mentioned in the table below.

	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>
1	<b>Sample No</b>	<b>Weight of LB (in gm)</b>	<b>Time lapsed post boiling point (in minutes)</b>	<b>Volume of water (in mL)</b>	<b>Smell (Present, Faint, Absent)</b>	<b>Color</b>
2	1	5	0	100		
3			15	100		
4			30	100		
5			45	100		
6			60	100		
7	2	10	0	100		
8			15	100		
9			30	100		
10			45	100		
11			60	100		
12	3	15	0	100		
13			15	100		
14			30	100		
15			45	100		
16			60	100		