

### **Mannitol Soya Flour (MS or SFM) agar**

**Summary.** This medium is used to make a number of *Streptomyces* species sporulate. Some commonly used strains, including *S. scabies* and *S. venezuelae* do not sporulate on MS agar.

In a 250 mL conical flask mix:

2g Agar  
2g Mannitol  
2g Soya flour (Holland and Barrett)  
10 mM CaCl<sub>2</sub>  
100 mL Deionised water

Seal flask with a foam bung and wrap in aluminium foil. Autoclave once and store at room temperature. To melt the agar, microwave with regular mixing and do not leave unattended. Alternatively place in a steamer to melt.

Each flask makes 3-4 plates.

\*For liquid growth leave out the agar.

Cite: Hobbs, G. et al., 1989. Dispersed growth of *Streptomyces* in liquid culture. *Applied Microbiology and Biotechnology*, 31, 272-277.