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ภาคผนวก

CULTURE MEDIUM

1. de Man Rogosa (MRS) agar : (native starch 2% w/v)

K_2HPO_4	2.0	g
$MgSO_4 .7H_2O$	0.2	g
$MnSO_4.H_2O$	0.05	g
Beef extract	8.0	g
Yeast extract	4.0	g
Sodium acetate	5.0	g
Sorbitan monooleate	1.0	g
Tri-ammonium citrate	2.0	g
Peptone	10.0	g
Starch	20.0	g
Agar	15.0	g
Distilled water	1.0	L

2. MRS broth : (native starch 2% w/v)

K_2HPO_4	2.0	g
$MgSO_4 .7H_2O$	0.2	g
$MnSO_4.H_2O$	0.05	g
Beef extract	8.0	g
Yeast extract	4.0	g
Sodium acetate	5.0	g
Sorbitan monooleate	1.0	g
Tri-ammonium citrate	2.0	g
Peptone	10.0	g
Starch	20.0	g
Distilled water	1.0	L

Polymeric coating solution

Polymeric coating solution

Eudragit®	25.0	g
Dibutylsebacate	2.5	g
Isopropanol	561.0	g
Acetone	161.5	g
Pigment suspension	250.0	g
Total	1,000.0	g

Pigment suspension

Talcum	35.0	g
Magnesium stearate	5.0	g
Titanium dioxide	15.0	g
Colouring agent	0.5	g
PEG 6000	5.0	g
Distilled water	10.0	g
Isopropanol	79.5	g
Total	250.0	g