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# Rye Broth Recipe

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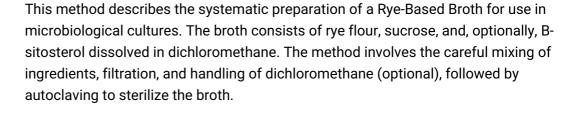
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## **ABSTRACT**







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**Protocol status: Working** We use this protocol and it's working

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## **PROTOCOL** integer ID:

90594

**Keywords:** Rye broth, Phytophthora growth media, Pythium growth media, Oomycetes growth media

<b>Preparation of Rye-Based Broth</b>
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- 1 In a 1.5-liter beaker or jug, combine 60 g of rye flour and 20 g of sucrose with 500 ml of water.
- 2 Mix the contents thoroughly.
- 3 Add 500 ml of boiling water to the mixture. Avoid boiling the solution, as starch may cause viscosity.
- 4 Stir the mixture occasionally for the next 30 minutes to keep the flour in suspension. If using a magnetic stirrer, employ gentle stirring to prevent excessive foaming.

# **Filtration**

- **5** Filter the solution using a fine sieve, avoiding the use of filter paper.
- Optionally, for a clear broth, transfer the solution into a 1-liter measuring cylinder and allow it to settle for a few hours to remove rye flour grit.

# **Incorporation of B-sitosterol (Optional)**

7



Dissolve the B-sitosterol in a small volume of dichloromethane, ensuring complete dissolution.

## Note

Handle dichloromethane with glassware, avoiding plasticware.

Use a glass pasteur pipette for transferring the dichloromethane solution.

- 8 Rapidly add the dissolved B-sitosterol to the rye broth, as dichloromethane evaporates quickly.
- 9 Employ a magnetic stirrer to gently stir the mixture, ensuring homogeneity

# **Autoclaving**

Due to the tendency of the rye broth to overflow in the autoclave, fill the Schott bottle no more than half full.

### Note

Place the Schott bottle inside a metal container to contain potential overflows.