

TABLE 2

Cell count, heat output, and heat output per cell early in the logarithmic phase and at the point of maximal heat output

Broth	Time (hr)	Early in Logarithmic Phase			Time (hr)	At Point of Maximal Heat Output		
		Cell count (cells/ml $\times 10^{-8}$)	Heat output (cal:sec:ml $\times 10^4$)	Heat output per cell (cal:cell:sec $\times 10^{12}$)		Cell count (cells/ml $\times 10^{-10}$)	Heat output (cal:sec:ml $\times 10^4$)	Heat output per cell (cal:cell:sec $\times 10^{12}$)
A	3.1	4.0	1.2	0.30	5.0	0.40	5.1	0.13
B	2.5	7.2	2.2	0.31	4.5	0.93	11.5	0.12
E	4.3	9.0	4.1	0.45	7.0	1.9	18.7	0.10
G	7.0	4.5	2.7	0.60	13.5	3.7	39.0	0.11

TABLE 1

Composition, density, and water activity of broths

Broth	Water (g)	Tryptone (g)	Beef Extract (g)	Glucose (g)	Volume (ml)	Density (d_{20})	Water Activity (a_w)
A	100	1	0.6	0.2	101	1.005	0.998
B	100	2	1.2	0.4	103	1.010	0.996
C	100	3	1.8	0.6	104	1.015	0.993
D	100	5	3.0	1.0	107	1.025	0.989
E	100	7.5	4.5	1.5	110	1.037	0.984
F	100	10	6	2	112	1.052	0.977
G	100	15	9	3	119	1.066	0.972
H	100	20	12	4	126	1.081	0.965
I	100	30	18	6	137	1.114	0.950
J	100	40	24	8	151	1.135	0.942