

Technical Information

Micro Vitamin Test Culture MiVeg Agar

Product Code: VM1132

Application:- Micro Vitamin Test Culture MiVeg Agar is used for cultivation and maintenance of stock cultures of *Lactobacilli* used in microbiological assays of vitamins.

Composition

Ingredients	Gms / Litre	
Yeast extract	20.00	
MiVeg peptone	5.00	
Dextrose	10.00	
Monopotassium phosphate	2.00	
Polysorbate - 80	0.10	
Agar	15.00	
Final pH (at 25°C)	6.7±0.2	

^{**} Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Micro Vitamin Test Culture MiVeg Agar is prepared by using Miveg peptone in place of animal based peptone which makes the medium BSE/TSE risk free. This medium is the modifications of Micro Vitamin Test Agar which is used for carrying stock cultures of Lactobacilli and other test organisms used in microbiological assays (1). The medium can be used for routine cultivation of Lactobacilli.

It contains MiVeg peptone and yeast extract which supplies essential nutrients such as nitrogen, sulphur, vitamins etc. for growth. Dextrose serve as a energy source. While Polysorbate 80 as the fatty acid source. Stock cultures are prepared by stab inoculation in triplicate. One is used for the preparation of stock cultures while others can be used for inoculum preparation for assays. Transfer of cultures should be made at weekly or biweekly intervals.

Methodology

Suspend 52.1 grams of powder media in 1000 ml distilled water. Mix thoroughly. Heat to boiling to dissolve the medium completely. Dispense and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Quality Control

Physical Appearance

Light yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder.

Gelling

Firm, comparable with 1.5% Agar gel

Colour and Clarity of prepared medium

Light yellow coloured, clear to slightly opalescent gel forms in petri plates.

Reaction

Reaction of 5.2 % w/v aqueous solution pH: 6.7 ±0.2 at 25°C

pH range

6.5-6.9

Cultural Response/Characteristics

Cultural characteristics observed after an incubation at 35-37°C for 24-48 hours

Organisms (ATCC) Growth
Lactobacillus leichmannii (7830) good-luxuriant



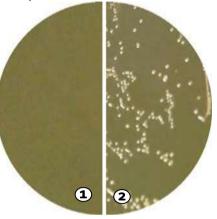


Lactobacillus plantarum (8014) good-luxuriant
Lactobacillus viridescens (4797) good-luxuriant
Lactobacillus casei (9595) good-luxuriant

Storage and Shelf Life

Dried Media: Store below 30°C in tightly closed container and use before expiry date as mentioned on the label.

Prepared Media: 2-80 in sealable plastic bags for 2-5 days.



VM1132 MicroVitamin Test Culture MiVeg Agar

(Against dark background)

- 1. Control
- 2. Lactobacillus leichmannii

Further Reading

1. Atlas R.M., 1993, Handbook of Microbiological Media, Parks L.C. (Ed.), CRC Press, Inc.

Disclaimer:

- User must ensure suitability of the product(s) in their application prior to use.
- The product conform solely to the technical information provided in this booklet and to the best of knowledge research and development work carried at CDH is true and accurate
- Central Drug House Pvt. Ltd. reserves the right to make changes to specifications and information related to the products at any time.
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