

Technical Information

Proteose MiVeg Agar

Product Code : VM2176

Application:- Proteose MiVeg Agar is used for the cultivation of *Vibrio* species from foods.

Composition

Ingredients	Gms / Litre
MiVeg peptone No. 3	15.0
Yeast extract	7.5
MiVeg acid hydrolysate	5.0
Starch, soluble	1.0
Dipotassium phosphate	5.0
Ammonium sulphate	1.5
Agar	15.0
Final pH (at 25°C)	9.0 ± 0.2

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Proteose MiVeg Agar is prepared by adding MiVeg peptone No.3 and MiVeg hydrolysate instead of animal based peptones thus making the medium free from BSE/TSE risks. Proteose MiVeg Agar is the modification of Proteose Agar which is used for cultivating *Vibrio* species from foods as per APHA (1). This medium does not contain any inhibitor or indicator. However, it has a relatively high (alkaline) pH which suppresses the growth of most of the non-alkalophilic or alkali non-tolerant organisms.

MiVeg peptone No. 3, MiVeg acid hydrolysate and yeast extract provides nutritious compounds to support the growth of microorganisms. Magnesium sulphate and dipotassium phosphate provide ions and also buffers the medium. Starch serve as a carbohydrate source and it also neutralizes the toxic fatty acids if present in the agar medium.

Methodology

Suspend 50 grams of powder media in 1000 ml distilled water. Mix thoroughly and heat to boiling to dissolve the medium completely. Distribute into test tubes 10 ml each. 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

Yellow coloured, clear to slightly opalescent gel forms in test tubes as slant.

Reaction

Reaction of 5.0% w/v aqueous solution is pH 9.0 ± 0.2 at 25°C.

pH Range

8.8 - 9.2

Cultural Response/Characteristics

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organisms (ATCC)	Inoculum (CFU)	Growth	Recovery
<i>Vibrio cholerae</i> (15748)	10 ² -10 ³	luxuriant	>50%
<i>Vibrio parahaemolyticus</i> (11344)	10 ² -10 ³	luxuriant	>50%

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: 2-8° in sealable plastic bags for 2-5 day.



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1. Control
2. *Vibrio cholerae*

Further Reading

1. Frances Pouch Downes and Keith Ito (Eds.), 2001, Compendium of Methods For The Microbiological Examination of Foods, 4th ed., APHA, Washington, D.C.

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.
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