

# **Technical Information**

## Anaerobic MiVeg Agar w/o Dextrose

### Product Code:VM1230

**Application:-** Anaerobic MiVeg Agar without Dextrose is used for study of carbohydrate fermentation and haemolytic activity of *Clostridia*, *Streptococci* and other organisms.

## Composition\*\*

Composition	
Ingredients	Gms / Litre
MiVeg hydrolysate	17.5
Sodium chloride	2.5
Sodium thioglycollate	2.0
Sodium formaldehyde sulphoxylate	1.0
Methylene blue	0.002
Agar	15.0
Final pH (at 25°C)	7.2 ± 0.2
** Formula adjusted, standardized to suit performance parameters	

### **Principle & Interpretation**

Anaerobic MiVeg Agar w/o Dextrose is prepared by MiVeg hydrolysate, which is a vegetable source instead of Casein enzymic hydrolysate, therefore this medium becomes BSE/TSE risk free. Anaerobic MiVeg Agar without dextrose is a modification of Anaerobic Agar without dextrose originally formulated by Brewer (1) for cultivation of anaerobic microorganisms (2). Omission of dextrose makes this medium useful in carbohydrate fermentation studies. MiVeg hydrolysate serves as carbon and nitrogen source. Sodium thioglycollate and sodium formaldehyde sulfoxylate are reducing agents which create suitable anaerobic conditions for cultivation of anaerobes. Methylene blue which is a redox dye, serves as an indicator for anaerobic condition. If the colour is blue it indicates presence of oxygen in this medium.

## Methodology

Suspend 38 grams of powder media in 1000 ml distilled water. Mix thoroughly. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

# **Quality Control**

#### Physical Appearance

Cream coloured may have slight greenish tinge, homogeneous, free flowing powder.

#### **Gelling and Clarity**

Firm, comparable with 1.5% Agar gel.

#### Colour and Clarity of prepared medium

Yellow coloured, clear gel forms in petri plates.

#### Reaction

Reaction of 3.8% w/v aqueous solution is pH 7.2  $\pm$  0.2 at 25°C

#### pH range

7.0-7.4





#### Cultural Response/Characteristics

Cultural characteristics observed after an incubation at 35-37°C for 18 - 48 hours under anaerobic condition

Organisms (ATCC)	Inoculum (CFU)	Growth	Recovery
Clostridium butyricum (9690)	10 <sup>2</sup> - 10 <sup>3</sup>	luxuriant	>50%
Clostridium butyricum (9690)	102 - 103	luxuriant	>50%
Clostridium butyricum (9690)	10 <sup>2</sup> - 10 <sup>3</sup>	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 days.

## **Further Reading**

- 1. Brewer, 1942, Science, 95, 587.
- 2. Vera J., 1942, J. Bact., 44:497

### 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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