Dehydrated Culture Media
Bases / Media Supplements

Technical Information

Fluid Casein Digest Soya Lecithin MiVeg Medium (Twin Pack)

Product Code : VM1117

Application:- Fluid Casein Digest Soya Lecithin MiVeg Medium is recommended for sanitary examination of surfaces.

Composition

Ingredients	Gms / Litre
Part A:	
MiVeg hydrolysate	20.0
Soya lecithin	5.0
Part B:	
Polysorbate 20	40.0 ml
Final pH (at 25°C)	7.3 ± 0.2

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

This medium is prepared by adding MiVeg hydrolysate in place of Casein enzymic hydrolysate thus making the medium free from BSE/TSE risks. Fluid Casein Digest Soya Lecithin MiVeg Medium is recommended for sanitary examination of surfaces. Weber and Black had described the importance of a highly nutritional medium containing the neutralizing agents for quaternary ammonium compounds (1,2).
MiVeg hydrolysate in the medium provides the necessary nutrients for the growth of the test organisms. Soya lecithin neutralizes the quaternary ammonium compounds while polysorbate 20 neutralizes phenolic disinfectants, hexachlorophene and formalin (3).

Methodology

Suspend 25 grams of powder media (Part A) in 960 ml distilled water. Mix thoroughly. Heat if necessary to dissolve the medium completely. Add 40 ml of Part B. Mix well and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Quality Control

Physical Appearance

Part A : Yellow coloured, may have greenish tinge,homogeneous, free flowing powder.
Part B : Colourless, clear, viscous liquid.

Colour and Clarity of prepared medium

Yellow coloured, clear solution without any precipitate.

Reaction

Reaction of the medium (2.5% w/v Part A + 4.0% v/v Part B) is pH 7.3 ± 0.2 at 25°C.

pH Range

7.1-7.5

Cultural Response/Characteristics

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

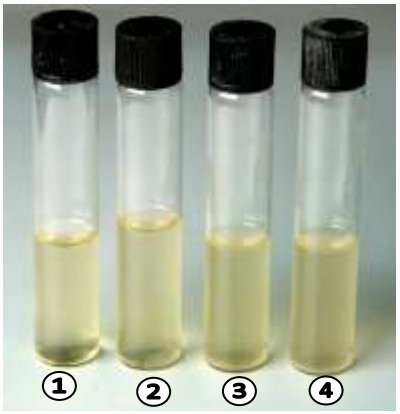
Organisms (ATCC)	Inoculum (CFU)	Growth
**Candida albicans* (10231)	10^2-10^3	good-luxuriant
Bacillus subtilis (6633)	10^2-10^3	good-luxuriant

Escherichia coli (25922)	10^2-10^3	good-luxuriant
Staphylococcus aureus (25923)	10^2-10^3	good-luxuriant

Key : * = Incubate at 25-30°C for 24-48 hours.

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: 2-8^0 in sealable plastic bags for 2-5 day.



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1. Control
2. *Bacillus subtilis*
3. *Escherichia coli*
4. *Staphylococcus aures*

Further Reading

1. Weber and Black, 1948, Soap and Sanitary Chemicals, 24:134.
2. Weber and Black, 1948, Am. J. Public Health, 38:1405.
3. Favero (chem.), 1967, Microbiological Sampling of Surfaces, Biological Contamination Control Committee, American Asso. for Contamination Control.

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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