

Technical Information

Fluid Lactose MiVeg Medium with Soya Lecithin and Polysorbate 20 (Twin Pack)

Product Code: VM2188

Application:- Fluid Lactose MiVeg Medium with Soya Lecithin and Polysorbate 20 is recommended for microbial evaluation of oral hygiene products.

Composition		
Ingredients	Gms / Litre	
Part A		
MiVeg peptone No. 2	5.0	
MiVeg extract	3.00	
Lactose	5.00	
Soya lecithin	5.00	
Part B		
Polysorbate 20	40 ml	

6.9±0.2

Principle & Interpretation

This medium is prepared by adding MiVeg peptone No.2 and MiVeg extract which makes the medium free from BSE/TSE risks. Fluid Lactose MiVeg Medium with Soya Lecithin and polysorbate 20 like the conventional medium is recommended for microbial evaluation of oral hygiene products.

MiVeg extract and MiVeg peptone No.2 in the medium supplies necessary nutrients for growth of test organisms. Lactose serves as a source of carbon. Soya lecithin and polysorbate 20, two commonly used neutralizers are reported to inactivate residual disinfectants when the sample is being collected. Soya lecithin neutralizes the quaternary ammonium compounds while polysorbate 20 neutralizes phenolic disinfectants; hexachlorophene and formalin (1).

Methodology

Final pH (at 25°C)

Suspend 18.0 grams of powder media (Part A) in 960 ml distilled water. 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: Light yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder

Part B: Colourless, viscous solution.

Colour and Clarity of prepared medium

Yellow coloured, clear to slightly opalescent solution.

Reaction

Reaction of the medium (1.8% w/v Part A + 4.0% w/v Part B) is pH 6.9 \pm 0.2 at 25°C.

pH range



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



6.7-7.1

Cultural Response/Characteristics

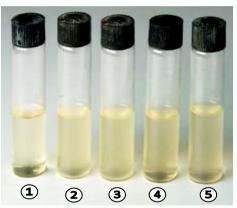
Cultural characteristics observed after an incubation at 35-37°C for 18 - 24 hours.

Organisms (ATCC)	Inoculum (CFU)	Growth
*Candida albicans(26790)	10 ² -10 ³	good-luxuriant
Enterococcus faecalis (29212)	10 ² -10 ³	good-luxuriant
Escherichia coli (25922)	10 ² -10 ³	good-luxuriant
Pseudomonas aeruginosa (27853)	10 ² -10 ³	good-luxuriant
Staphylococcus aureus (25923)	10 ² -10 ³	good-luxuriant

Key: * = incubate at 25-30°C upto 72 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° in sealable plastic bags for 2-5 days.



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- 1. Control
- 2. Escherichia coli
- 3. Staphylococcus aureus
- 4. Pseudomonas aeruginosa
- 5. Enterococcus faecalis

Further Reading

- 1. Eaton A.D., Clesceri L.S. and Greenberg A.E., (Eds.), 2005, Standard Methods for the Examination of Water and Wastewater, 21st ed, APHA, Washington, DC.
- 2. Standard Methods for the Examination of Dairy Products. 17th Edition, 2004Edited by H. Michael Wehr and Joseph H.Frank.
- 3. Downes FP and Ito K (Eds.), 2001, Compendium of Methods For TheMicrobiological 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
- 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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