

Technical Information

Lecithin MiVeg Agar

Product Code : VM2325

Application:- Lecithin MiVeg Agar is recommended for the detection of bacterial contamination of surfaces in protected and unprotected areas.

Composition

Ingredients	Gms / Litre
MiVeg hydrolysate	15.0
Papaic digest of soyabean meal	5.0
Sodium chloride	5.0
Lecithin	0.7
Polysorbate 80	5.0
Sodium thiosulphate	1.0
L-Histidine	1.0
Agar	20.5
Final pH (at 25°C)	7.3 ± 0.2

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Lecithin MiVeg Agar is prepared by adding MiVeg hydrolysate thereby reducing BSE/TSE risks associated with animal based peptones. This medium is the modification of the medium which was originally recommended by APHA for use in microbial testing of water (1). Lecithin and polysorbate 80 is also added into this medium, as in the conventional medium by Weber and Black as a result of their research of the relative efficiencies of inhibitors for quaternary ammonium compounds (2). This medium is recommended for screening cosmetic products for microbial contamination.

Papaic digest of soyabean meal and MiVeg hydrolysate supply nitrogenous compounds, carbon, sulphur and trace ingredients. Lecithin neutralizes quaternary ammonium compounds and polysorbate 80 is added to nullify phenolic compounds, hexachlorophene, formalin and along with lecithin neutralizes ethyl alcohol (3).

Methodology

Suspend 53.2 grams of powder media in 1000 ml distilled water. Mix thoroughly and heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Quality Control

Physical Appearance

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

Gelling

Firm, comparable with 2.05% Agar gel.

Colour and Clarity of prepared medium

Yellow coloured, slightly opalescent gel forms in petri plates.

Reaction

Reaction of 5.32% w/v aqueous solution is pH 7.3 ± 0.2 at 25°C.

pH Range

7.1 - 7.5

Cultural Response/Characteristics

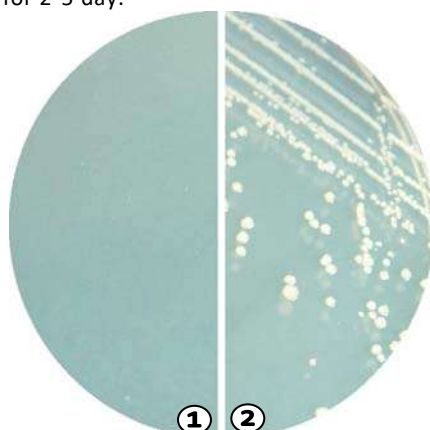
Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

Organisms (ATCC)	Inoculum (CFU)	Growth	Recovery
<i>Escherichia coli</i> (25922)	10^2 - 10^3	luxuriant	>70%
<i>Staphylococcus aureus</i> (25923)	10^2 - 10^3	luxuriant	>70%

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.



VM2325 Lecithin MiVeg Agar
(Against dark background)

1. Control
2. *Escherichia coli*

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, D.C.
2. Weber and Black, 1948, Soap Sanitary Chem., 24:134.
3. Favero (Chm.), 1967, A State of the Art Report, Biological Contamination Control Committee, American Association for Contamination Control.

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- User must ensure suitability of the product(s) in their application prior to use.
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