

Technical Information

Standard Methods Caseinate MiVeg Agar

Product Code : VM1588

Application:- Standard Methods Caseinate MiVeg Agar is recommended for the detection of proteolytic

Composition

Ingredients	Gms / Litre
MiVeg hydrolysate	5.0
Yeast extract	2.5
Dextrose	1.0
MiVeg protein	10.0
Trisodium citrate	4.41
Calcium chloride	2.22
Agar	15.0

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Standard Methods Caseinate MiVeg Agar is prepared by adding MiVeg hydrolysate in place of Casein enzymic hydrolysate thereby making the medium BSE/TSE risks free. This medium is the modification of Standard Methods Caseinate Agar which is formulaed as described by Martley et al (1) and is recommended by APHA(2). MiVeg protein is the major protein source for the proteolytic organisms. MiVeg hydrolysate and yeast extract supplies nitrogenous nutrients to the growing proteolytic organisms. Dextrose is the carbohydrate source.

Proteolytic activity of the organisms seen as white or off white precipitate formation around the colony. Organisms which are strongly proteolytic can breakdown the precipitate formed around the colonies to soluble components with the formation of an inner transparent zone. Enumeration of proteolytic psychrotropic bacteria, can be done by incubating the inoculated plates at 7°C for upto 10 days.

Methodology

Suspend 40.13 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 1.5% Agar gel.

Colour and Clarity of prepared medium

Yellow coloured opalescent gel forms in petri plates.

Cultural Response/Characteristics

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

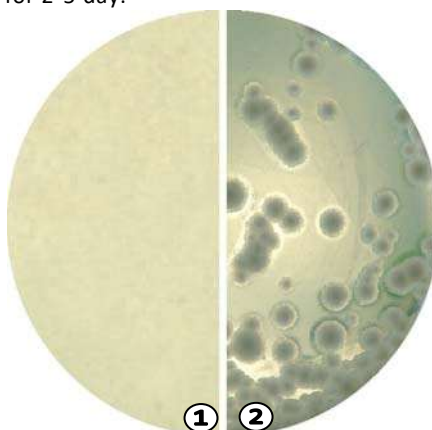
Organisms (ATCC)	Inoculum (CFU)	Growth	Proteolytic activity*
<i>Bacillus cereus</i> (11778)	10^2 - 10^3	luxuriant	+
<i>P. aeruginosa</i> (27853)	10^2 - 10^3	luxuriant	+
<i>Escherichia coli</i> (25922)	10^2 - 10^3	luxuriant	-

Key: * = clear zone / halo

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. *Bacillus cereus*

Further Reading

1. Martley F.G., Jayashankar S.R. and Lawrence R.C., 1970, J. Appl. Bact., 33:363.
2. Downes FP and Ito K (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.
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