Technical Information

Potato Malt MiVeg Agar

Product Code : VM1404

Application:- Potato Malt MiVeg Agar is used for cultivation and maintenance of smut fungi and other phytopathogenic fungi.

Composition**

Ingredients	Gms / Litre
Potatoes, infusion from	200.0
Malt extract	20.0
MiVeg peptone	1.0
Sucrose	60.0
Agar	20.0
Final pH (at 25°C)	7.4 ± 0.2

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Potato Malt MiVeg Agar is prepared by using MiVeg peptone in place of Peptic digest of animal tissue which makes the medium free of BSE/TSE risks. Potato Malt MiVeg Agar is the modification of Potato Malt Agar. Potato Malt MiVeg Agar is used for cultivating and maintaining smut fungi and other phytopathogenic fungi. In addition to smut fungi, this medium is also used for cultivation of other organisms causing plant disease and aciduric microorganisms which needs high carbohydrate content and neutral to slight alkaline pH for optimal growth.

Malt extract which contains dextrin, maltose, a littleglucose, along with the potato infusion in the medium promotes luxuriant growth of fungi (1). MiVeg peptone provides the nitrogenous compounds and trace minerals to the organisms. Sucrose supports the growth of microorganisms such as yeasts.

Methodology

Suspend 10.5 grams of powder media in 1000 ml distilled water. Mix thoroughly and heat boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well before pouring into sterile petri plates.

Quality Control

Physical Appearance

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

Gelling

Firm, comaparable with 2.0% Agar gel.

Colour and Clarity of prepared medium

Yellow coloured, clear to slightly opalescent gel forms in petri plates.

Reaction

Reaction of 10.5% w/v aqueous solution is pH 7.4 ± 0.2 at 25°C.

pH Range

7.2-7.6

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

Organisms (ATCC)	Growth
Aspergillus niger (16404)	Luxuriant
Candida albicans (10231)	Luxuriant
Saccharomyces cerevisiae (9763)	Luxuriant

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.

Further Reading

1. Vanderzant C. and Splittstoesserd (Eds) 1992. Compendium of Methods for the Microbiological Examination of foods, 3rd ed., APHA, Wahington D.C.

Disclaimer :

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