

Technical Information

Chopped Liver MiVeg Broth

Product Code : VM1606

Application:- Chopped Liver MiVeg Broth is recommended for the cultivation and enrichment of anaerobic bacteria from food specimen.

Composition

Ingredients	Gms / Litre
MiVeg infusion	100.0
MiVeg peptone	10.0
Dipotassium phosphate	1.0
Starch, soluble	1.0
Final pH (at 25°C)	7.0±0.2

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Chopped Liver MiVeg Broth is prepared by using vegetable peptone instead animal based peptones which makes the medium BSE/TSE risks free. This medium is the modification of Chopped Liver Broth formulated in accordance with APHA (1) for cultivation and enrichment of *Clostridium* species from foods.

Liquid foods are directly inoculated while solid foods are grinded first and then inoculated into this enrichment broth. In case of solid food One to two grams and of liquid food 1 to 2 ml is added per 15 ml of enrichment broth and incubated at 26 - 28°C for 24-48 hours which may continued upto 7 days under anaerobic conditions. If no growth is observed after 7 days the culture medium is further incubated for 10 days to allow delayed germination of spores.

Ingredient MiVeg infusion and MiVeg peptone supplies nitrogenous nutrients in the medium support bacterial growth. Phosphate which maintains the pH of the medium whereas soluble starch serve as complex carbon sources.

Methodology

Suspend 11.2 grams of powder media in 100 ml distilled water. Mix thoroughly to wet and allow the mixture to soak for 15 minutes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 20 minutes. Exhaust for 20 minutes in free flowing steam before use.

Quality Control

Physical Appearance

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

Colour and Clarity of prepared medium

Yellow coloured, clear solution without any precipitate

Reaction

Reaction of 11.2 % w/v aqueous solution pH: 7.0 ±0.2 at 25°C

pH range

6.8-7.2

Cultural Response/Characteristics

Cultural characteristics observed after an incubation at 35-37°C for 24-48 hours under anaerobic condition.

Organisms (ATCC)	Inoculum (CFU)	Growth
<i>Clostridium botulinum</i> (25763)	10 ² -10 ³	good
<i>Clostridium perfringens</i> (12924)	10 ² -10 ³	good

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.



VM1606 Chopped Liver MiVeg Broth

1. Control
2. *Clostridium botulinum*
3. *Clostridium perfringens*

Further Reading

1. 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.
- 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.
- Products are not intended for human or animal diagnostic or therapeutic use but for laboratory, research or further manufacturing of diagnostic reagents extra.
- Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents. Do not use the products if it fails to meet specifications for identity and performance parameters.