

Technical Information

Bromo Cresol Purple MiVeg Broth Base

Product Code : VM1676

Application:- Bromo Cresol Purple MiVeg Broth Base is used to study fermentation of carbohydrates by pure cultures.

Composition

Ingredients	Gms / Litre
MiVeg peptone	
Sodium chloride	5.0
MiVeg extract	3.
Bromo cresol purple	0.04
Final pH (at 25°C)	7.0±0.2

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Bromo Cresol Purple MiVeg Broth Base is prepared by using MiVeg peptone MiVeg extract in place of peptic digest of animal tissue and Beef extract respectively which makes the medium BSE/TSE risks free. This medium is modification of the medium as recommended by APHA for studying fermentation reactions of members of *Enterobacteriaceae* (1). It is composed of MiVeg peptone, MiVeg extract which supplies essential growth nutrients for bacterial metabolism. Bromo cresol purple serve as a pH indicator which turns yellow in acidic condition. Sodium chloride maintains osmotic balance.

Methodology

Suspend 18 grams of powder media in 1000 ml distilled water. Mix thoroughly. Heat if necessary to dissolve the medium completely. Dispense in tubes containing inverted Durham's tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 10 minutes. Cool and aseptically add sterile desired carbohydrate to a final concentration of 0.5 - 1.0%.

Quality Control

Physical Appearance

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

Colour and Clarity of prepared medium

Purple coloured, clear solution without any precipitate.

Reaction

Reaction of 1.8 % 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 18-24 hours with addition of dextrose.

Organisms (ATCC)	Growth	Acid*	Gas*
<i>Enterobacter aerogenes</i> (13048)	luxuriant	+	+
<i>Escherichia coli</i> (25922)	luxuriant	+	+
<i>Klebsiella pneumoniae</i> (13883)	luxuriant	+	+
<i>Salmonella</i> serotype Typhimurium (14028)	luxuriant	+	+
<i>Shigella flexneri</i> (12022)	luxuriant	+	-

Key : * = with added dextrose
 Acid + = positive, yellow colouration
 Acid - = negative, no change in colour
 Gas + = positive, gas formation
 Gas - = negative, no gas formation

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.



**VM1676 Bromo Cresol Purple MiVeg Broth Base
(with added dextrose)**

1. Control
2. *Escherichia coli*
3. *Enterobacter aerogenes*
4. *Klebsiella pneumoniae*
5. *Salmonella* serotype Typhimurium
6. *Shigella flexneri*

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.
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