Technical Information

Modified Rogosa MiVeg Agar (M16 MiVeg Agar)

Product Code :VM1600

Application:- Modified Rogosa MiVeg Agar (M16 MiVeg Agar) is used for enumeration of lactic *Streptococci* used in manufacture of cheddar cheese.

Composition

Ingredients	Gms / Litre
Papaic digest of soyabean meal	5.0
MiVeg hydrolysate No. 1	5.0
MiVeg extract	5.0
Yeast extract	2.5
Dextrose	5.0
Ascorbic acid	0.5
Sodium acetate	3.0
Agar	10.0
Final pH (at 25°C)	7.2±0.2

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Modified Rogosa MiVeg Agar is prepared by using vegetable peptones in place of animal based peptones thereby making the medium free from BSE/TSE risks. This medium is a modification of Rogosa Sodium Lactate Agar recommended by APHA (1) which was developed to support growth of lactic *Streptococci* used in cheddar cheese manufacturing in New Zealand (2).

The samples to be tested are processed to enumerate bacteria by pour plate technique.

The medium contains Papaic digest of soyabean meal, MiVeg hydrolysate No. 1 and MiVeg extract which supplies the essential nutrients like amino acids, minerals etc. Yeast extract provides vitamin B complex to the lactic *Streptococci*. Dextrose serve as a source of fermentable carbohydrate. Sodium acetate is added to inhibit other contaminating bacteria and suppress swarming growth. Ascorbic acid supplies vitamin C to the organisms.

Methodology

Suspend 36 grams of powder media in 1000 ml distilled water. Mix thoroughly. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Quality Control

Physical Appearance

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

Gelling

Firm, comparable with 1.0% Agar gel.

Colour and Clarity of prepared medium

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

Reaction

Reaction of 3.6 % w/v aqueous solution pH: 7.2 ±0.2 at 25°C

pH range

7.0-7.4

Cultural Response/Characteristics

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

Organisms (ATCC)	Inoculum (CFU)	Growth	Recovery
Lactobacillus lactis (8000)	10^2-10^3	good-luxuriant	>70%
Streptococcus cremoris (19527)	10^2-10^3	good-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: 2-8^0 in sealable plastic bags for 2-5 days.

Further Reading

1. Vanderzant C. and Splittstoesser D. (Eds.), 1992, Compendium of Methods For The Microbiological Examination of Foods, 3rd ed., APHA, Washington, D.C.
2. Lowrie R.J. and Pearce L.E. 1971, New Zealand, J. Dairy Sci. Technol., 6 : 166.

Disclaimer :

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