

# TM 692 – CASEIN HYDROLYSATE AGAR W/ 2.5% AGAR

### **INTENDED USE**

For large scale cultivation of *Vibrio cholerae* for cholera vaccine production.

# PRODUCT SUMMARY AND EXPLANATION

Casein Hydrolysate Agar w/2.5% is the modification of medium recommended by APHA and is a highly selective medium, recommended particularly for the production of cholera vaccine by Vibrio species.

# **COMPOSITION**

Ingredients	Gms / Ltr	
Tryptone	5.000	
Beef infusion from	150.000	
Peptone	5.000	
Yeast autolysate	1.500	
Sodium phosphate	2.500	
Sodium chloride	5.000	
Agar	25.000	

# **PRINCIPLE**

It has Tryptone, beef infusion B from, and Peptone which serves as a rich source of nitrogen and carbon. Yeast autolysate provides necessary growth factors and vitamin supplement required for metabolism of wide number of bacteria. Sodium phosphate helps buffering of media whereas sodium chloride balances the osmotic equilibrium.

# **INSTRUCTION FOR USE**

- Dissolve 45.5 grams in 1000 ml purified / distilled water containing 22 ml glycerol.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Cool to 45-50°C.
- Mix well and pour into sterile Petri plates.

# **QUALITY CONTROL SPECIFICATIONS**

**Appearance of Powder** : Yellow coloured homogeneous free flowing powder.

: Light yellow coloured clear to slightly opalescent gel forms in petri plates. Appearance of prepared medium

: 7.8±0.2 pH (at 25°C)

# **INTERPRETATION**

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
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Vibrio cholerae 15748	50-100	Luxuriant	>=70%	35-37°C	18-24 Hours
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### **PACKAGING:**

In pack size of 500 gm bottles.

### **STORAGE**

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

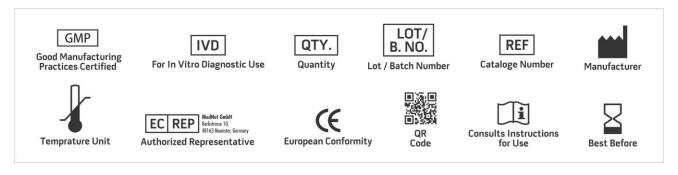
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

### **DISPOSAL**

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

# **REFERENCES**

1. Vanderzant C and Splittstoesser D (Eds) 1992. Compendium of Methods for the Microbiological Examination of Foods, 3rd ed, APHA, Washington,



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices. \*For Lab Use Only

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