

TM 909 - VEAL INFUSION AGAR

INTENDED USE

For cultivation of fastidious pathogenic bacteria.

PRODUCT SUMMARY AND EXPLANATION

Veal is the meat produced from very young cattle, most commonly male calves from dairy herds. Veal is often compared to beef but is lighter in colour and finer in texture. Infusions from veal are highly nutritious for the growth of fastidious organisms that have exacting growth requirements needing many cellular building block molecules in order to survive. Veal infusion Agar recommended by APHA, is used for the cultivation of fastidious pathogenic bacteria. Veal infusion Agar is used in preparation of stock cultures of *Escherichia coli*, in preparation of *E. coli* cultures to test their ability in invading mammalian cells and in microbial examination of egg and egg products.

COMPOSITION

Ingredients	Gms / Ltr
Veal infusion from	500.000
Proteose peptone	10.000
Sodium chloride	5.000
Agar	15.000

PRINCIPLE

Veal infusion and proteose peptone provide nitrogen, carbon and other growth nutrients required for the growth of many fastidious microorganisms. Sodium chloride maintains osmotic equilibrium of the medium.

INSTRUCTION FOR USE

- Dissolve 40.00 grams in 1000 ml distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium	: Light amber coloured clear to slightly opalescent gel forms in Petri plates.
pH (at 25°C)	: 7.4±0.2

INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Neisseria meningitidis</i>	14632	50-100	Luxuriant	≥70%	35-37°C	18-48 Hours



<i>Staphylococcus epidermidis</i>	12228	50-100	Luxuriant	>=70%	35-37°C	18-48 Hours
<i>Streptococcus pneumoniae</i>	6305	50-100	Luxuriant	>=70%	35-37°C	18-48 Hours
<i>Streptococcus mitis</i>	9895	50-100	Luxuriant	>=70%	35-37°C	18-48 Hours

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.

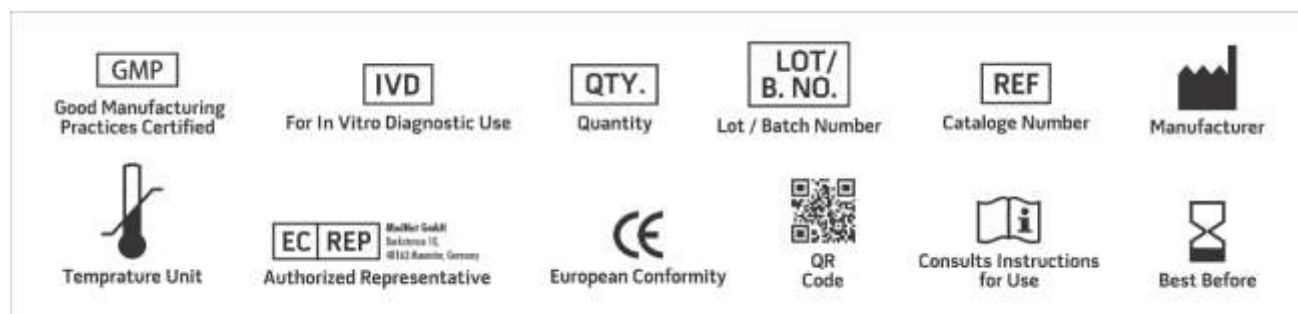
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

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

REFERENCES

- Downes F. P. and Ito K., (Ed.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., American Public Health Association, Washington, D.C.
- Horwitz (Ed.), 2000, Official Methods of Analysis of the AOAC International, 17th Ed., Gaithersburg



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**
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