

TMV 232 - MacCONKEY AGAR (W/ 0.075 NR, 0.5% BILE SALTS & 1.2% AGAR W/O CV & NaCl) (VEG.)

INTENDED USE

For isolation and differentiation of lactose fermenting and nonlactose fermenting enteric bacteria.

PRODUCT SUMMARY AND EXPLANATION

Veg MacConkey Agar is the earliest selective and differential medium for cultivation of enteric microorganisms from a variety of clinical specimens. Subsequently Veg MacConkey Agar was recommended for use in microbiological examination of foodstuffs and for direct plating / inoculation of water samples for coliform counts. These media are also accepted by the Standard Methods for the Examination of Milk and Dairy Products and pharmaceutical preparations. The original medium contains peptone, bile salts, sodium chloride and two dyes. Veg MacConkey Agar w/o CV, NaCl W/ 0.5% Bile Salts is a modification of the original formulation with the exception of crystal violet and sodium chloride. This medium prevents the swarming of *Proteus* species that are generally encountered in pathological specimens. Also potentially pathogenic gram- positive organisms can be isolated using this medium.

COMPOSITION

Ingredients	Gms / Ltr		
Veg peptone	23.000		
Lactose	10.000		
Synthetic detergent	2.000		
Neutral red	0.075		
Agar	12.000		

PRINCIPLE

The selective action of this medium is attributed to bile salts, which are inhibitory to most species of gram-positive bacteria. Gram-negative bacteria usually grow well on the medium and are differentiated by their ability to ferment lactose. Lactose fermenting strains grow as red or pink and may be surrounded by a zone of acid precipitated bile. The red colour is due to production of acid from lactose, absorption of neutral red and a subsequent colour change of the dye when the pH of medium falls below 6.8. Lactose non-fermenting strains, such as *Shigella* and *Salmonella* are colourless and transparent and typically do not alter appearance of the medium. *Yersinia enterocolitica* may appear as small, non-lactose fermenting colonies after incubation at room temperature.

INSTRUCTION FOR USE

- Dissolve 47.07 grams of medium in 1000 ml purified/distilled water.
- Heat to boiling with gentle swirling to dissolve the agar completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Avoid overheating.
- Cool to 45-50°C and pour into sterile Petri plates.
- The surface of the medium should be dry when inoculated.

Note: For the cultivation of Vibrio species add 5 grams per litre of sodium chloride before sterilization.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Pinkish beige coloured, homogeneous, free flowing powder.
Appearance of prepared medium	: Orange red coloured clear to slightly opalescent gel forms in Petri plates.
pH (at 25°C)	: 7.4±0.2

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INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Colour of Colony	Incubation Temperature	Incubation Period
Escherichia coli	25922	50-100	Luxuriant	>=70 %	Pink to red with bile precipitate	35-37°C	18-24 Hours
Klebsiella aerogenes	13048	50-100	Luxuriant	>=70 %	Pink to red	35-37°C	18-24 Hours
Enterococcus faecalis	29212	50-100	Good	40-50%	Pale pink to red	35-37°C	18-24 Hours
Proteus vulgaris	13315	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
<i>Salmonella</i> Paratyphi A	9150	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
Shigella flexneri	12022	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
Salmonella Paratyphi B	8759	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
<i>Salmonella</i> Enteritidis	13076	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
Salmonella Typhi	6539	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
Staphylococcus aureus subsp.aureus	25923	50-100	Good	40-50%	Pale pink to red	35-37°C	18-24 Hours

PACKAGING:

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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

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NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices. *For Lab Use Only Revision: 08 Nov., 2019

