TMV 426 - VIOLET RED BILE AGAR (VEG.)

INTENDED USE

For isolation and enumeration of coli-aerogenes in water, milk and other dairy food products.

PRODUCT SUMMARY AND EXPLANATION

Violet Red Veg Agar is prepared by completely replacing animal based peptones by vegetable peptones which makes the media free of BSE/TSE risks. Voilet Red Veg Agar is the modification of Violet Red Bile Agar recommended by APHA for the detection and enumeration of coliform organisms in water, milk, dairy and other food products.

COMPOSITION

Ingredients	Gms / Ltr
Veg peptone	7. 0
Yeast extract	3. 0
Sodium chloride	5. 0
Synthetic detergent No. I	1. 5
Lactose	10.0
Neutral red	0.03
Crystal violet	0.002
Agar	15.0

PRINCIPLE

The media are selective due to the presence of the inhibitors - synthetic detergent No.1 and crystal violet. Crystal violet inhibits gram-positive microorganisms especially Staphylococci. Neutral red is the pH indicator. Organisms which rapidly ferment lactose will produce red colonies. Lactose non-fermenters and late lactose fermenters produce pale colonies. Other related gram- negative bacteria can be suppressed by incubation at >42°C or by anaerobic incubation. An overlay method is helpful to improve the specificity of the medium. Incubation may be carried out at > 42°C for 18 hours, 32°C for 24-48 hours or 4°C for 10 days depending on the temperature characteristics of the organisms to be recovered.

INSTRUCTION FOR USE

- Dissolve 41.53 grams in 1000 ml purified / distilled water.
- Heat with stirring to boiling to dissolve the medium completely, do not autoclave.
- Cool to 45-50°C and pour into sterile Petri plates containing the inoculum.
- If desired, the medium can be sterilized by autoclaving at 15 psi pressure (121°C) for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Pinkish beige coloured, homogeneous, free flowing powder.
Appearance of prepared medium : Reddish purple 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.

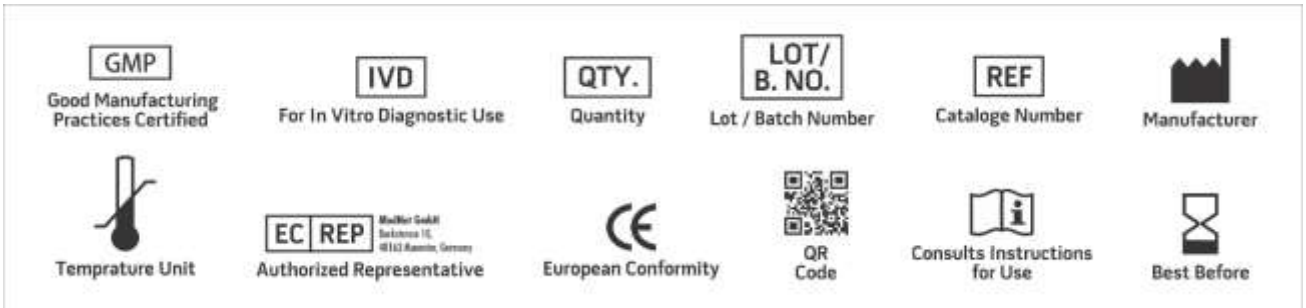
Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Color of the colony	Incubation Temperature	Incubation Period
Enterobacter aerogenes	13048	50-100	Luxuriant	>=70%	Pink	35-37°C	18-24 Hours
Escherichia coli	25922	50-100	Luxuriant	>=70%	Pinkish red	35-37°C	18-24 Hours
Salmonella Enteritidis	13076	50-100	Luxuriant	>=70%	Colourless	35-37°C	18-24 Hours
Staphylococcus aureus	25923	>=10^3	Inhibited	0%	-	35-37°C	18-24 Hours

PACKAGING:
In pack size of 100 gm and 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. Frances Pouch Downes and Keith Ito (Eds.), 2001, Compendium of Methods ForThe Micro. Exa. of Foods 4th ed., APHA, Washington, D
2. Standard Methods for the Examination of Dairy Products. 17th Edition, 2004 Edited by H. Michael Wehr and Joseph H.Frank.
3. Davis J.G., 1951, Milk Testing, Dairy Industries Limited, London; pg 131
4. Mossel D. A. A. and Vega C. L., 1973, Hlth. Lab. Sci., 11:3



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

***For Lab Use Only**

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