

TMV 911 - VIBRIO AGAR (VEG.)

INTENDED USE

For selective cultivation of *Vibrio* species.

PRODUCT SUMMARY AND EXPLANATION

Vibrio Veg Agar is prepared by using vegetable peptones in place of animal based peptones that makes the medium free of BSE/TSE risks. Vibrio Veg Agar is the modification of Vibrio Agar which is a selective medium for the isolation of *Vibrio cholerae*, *Vibrio parahaemolyticus* as well as other *Vibrios*.

COMPOSITION

Ingredients	Gms / Ltr
Yeast extract	5.0
Veg hydrolysate	8.0
Veg peptone No. 3	3.0
Sucrose	20.0
Sodium thiosulphate, 5H ₂ O	6.5
Sodium citrate. 2H ₂ O	10.0
Synthetic detergent No. III	1.0
Sodium chloride	10.0
Synthetic detergent No. II	1.0
Sodium lauryl sulphate	0.2
China blue	0.2
Cresol red	0.2
Agar	15.0

PRINCIPLE

Veg hydrolysate, veg peptone No.3 and yeast extract provide nitrogenous, carbonaceous compounds, sulphur, vitamin B complex and other essential growth nutrients. Sodium citrate, and synthetic detergents inhibit gram- positive organisms and coliforms. Sucrose is the fermentable carbohydrate while thiosulphate acts as a sulphur source. Alkaline pH of this medium helps in recovery of *Vibrio cholerae*. China blue and cresol red are pH indicators.

INSTRUCTION FOR USE

- Dissolve 80.10 grams in 1000 ml distilled water.
- Heat to boiling to dissolve the medium completely, do not autoclave.
- Cool to 45-50°C and pour into sterile Petri plates

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Light yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder
Appearance of prepared medium	: Reddish purple coloured clear to slightly opalescent gel forms in Petri plates
pH (at 25°C)	: 8.5±0.2

INTERPRETATION



Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Color of the colony	Incubation Temperature	Incubation Period
<i>Enterococcus faecalis</i>	29212	50-100	None-poor	0=10%	Yellow	35-37°C	18-24 Hours
<i>Escherichia coli</i>	25922	$\geq 10^3$	Inhibited	0%	-	35-37°C	18-24 Hours
<i>Pseudomonas aeruginosa</i>	27853	50-100	None-poor	0=20%	Blue	35-37°C	18-24 Hours
<i>Salmonella Typhi</i>	6539	$\geq 10^3$	Inhibited	0%	-	35-37°C	18-24 Hours
<i>Shigella flexneri</i>	12022	$\geq 10^3$	Inhibited	0%	-	35-37°C	18-24 Hours
<i>Vibrio cholerae</i>	15748	50-100	Good-luxuriant	$\geq 50\%$	Blue	35-37°C	18-24 Hours
<i>Vibrio parahaemolyticus</i>	17802	50-100	Good-luxuriant	$\geq 50\%$	Slightly reddish	35-37°C	18-24 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

1. Atlas R. M. 2004, 3rd Ed., Handbook of Microbiological Media, Parks, L.C., (Ed.), CRC Press, Boca Raton.



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

***For Lab Use Only**
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