



## Lactose HiVeg™ Broth

MV1003

Lactose HiVeg™ Broth is used for the detection of coliform bacteria in water, foods, and dairy products as per Standard Methods.

### Composition\*\*

Ingredients	Gms / Litre
HiVeg peptone	5.000
HiVeg extract	3.000
Lactose	5.000
Final pH ( at 25°C)	6.9±0.2

\*\*Formula adjusted, standardized to suit performance parameters

### Directions

Suspend 13 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. For larger inocula (10 ml or more), concentrated medium may be prepared to account for medium dilution by the inoculum. Dispense in tubes containing inverted fermentation vial (Durhams tube) as desired. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

### Principle And Interpretation

Examination of water, foods, ingredients and raw materials, for the presence of marker groups such as coliforms is one of the most common tests in a microbiology laboratory, partly because of the relative ease and speed with which these tests can be accomplished. Where it is claimed that drinking water has been processed for safety, the finding of such organism demonstrates a failure of the process. It is a valuable bacterial indicator for determining the extent of fecal contamination of recreational surface waters or drinking water (1).

Lactose HiVeg™ Broth is prepared by using vegetable peptone in place of animal based peptone, making the medium free of BSE/TSE risks.

Lactose HiVeg™ Broth is the modification of Lactose Broth which is recommended by APHA in the performance and confirmation of the presumptive test for coliform bacteria in water (2), food (3) and milk (4). This medium was initially listed as an alternative to Lauryl Sulfate Broth in the presumptive Standard Total Coliform Multiple-Tube (MPN) Test for water analysis.

HiVeg Peptone and HiVeg Extract in the medium supply essential nutrients to the organisms. Lactose is a fermentable carbohydrate for the coliforms. Tubes of Lactose HiVeg™ Broth are inoculated with dilutions of water or milk, etc. under test, and incubated at 35-37°C and examined for gas formation after 24 and 48 hours. Members of the coliform group are defined as aerobic and facultative anaerobic gram-negative and non-sporing bacilli, which ferment lactose with gas formation within 48 hours at 35-37°C. Large water samples may require double strength Lactose Broth to minimize the final volume.

### Quality Control

#### Appearance

Cream to yellow homogeneous free flowing powder

#### Colour and Clarity of prepared medium

Light amber clear solution without any precipitate.

#### Reaction

Reaction of 1.3% w/v aqueous solution at 25°C. pH : 6.9±0.2

#### pH

6.70-7.10

### Cultural Response

MV1003: Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

Organism	Inoculum (CFU)	Growth	Gas
<i>Enterobacter aerogenes</i> ATCC 13048	50-100	luxuriant	Positive reaction
<i>Enterococcus faecalis</i> ATCC 29212	50-100	luxuriant	Negative reaction
<i>Escherichia coli</i> ATCC 25922	50-100	luxuriant	Positive reaction
<i>Pseudomonas aeruginosa</i> ATCC 27853	50-100	luxuriant	Negative reaction
<i>Pseudomonas aeruginosa</i> ATCC 9027	50-100	luxuriant	Negative reaction
<i>Escherichia coli</i> ATCC 8739	50-100	luxuriant	Positive reaction
<i>Escherichia coli</i> NTC 9002	50-100	luxuriant	Positive reaction

### Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.

### Reference

1. Corry J. E. L., Curtis G. D. W., and Baird R. M., Culture Media for Food Microbiology, Vol. 34, Progress in Industrial Microbiology, 1995, Elsevier, Amsterdam
2. Eaton A. D., Clesceri L. S., Rice E. W. and Greenberg A W.(Eds.), 2005, Standard Methods for the Examination of Water and Wastewater, 21st Ed., APHA, Washington, D.C.
3. Downes F. P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., APHA, Washington, D.C.
4. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.

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