

Tryptone Water Broth, HiVeg™ **MV1198**

Tryptone Water Broth, HiVeg is used for the cultivation of *Salmonella* species from foods.

Composition ** :

Ingredients	Grams/Litre
HiVeg hydrolysate	10.0
Dextrose	5.0
Dipotassium phosphate	1.25
Yeast extract	1.0
Bromo cresol purple	0.04

Final pH (at 25°C) 7.0 ± 0.2

** Formula adjusted, standardized to suit performance parameters.

Directions :

Suspend 17.29 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Dispense 10 ml portions in the size 20 x 150 mm screw capped tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Principle and Interpretation :

Tryptone Water Broth HiVeg is prepared by using HiVeg hydrolysate which is free from BSE/TSE risks associated with animal based peptones. Tryptone Water Broth, HiVeg is the modification of Tryptone Water Broth which is recommended and prepared as per APHA (1) for cultivating *Salmonella* species from foods.

HiVeg hydrolysate and yeast extract provide the essential nitrogenous compounds, vitamin B complex and other growth nutrients for the growth of *Salmonellae*. Dipotassium phosphate serves as a buffer thereby maintaining the pH. Dextrose is the fermentable carbohydrate source. Bromo cresol purple is the pH indicator. The medium changes to yellow colour on utilization of dextrose.

Quality Control :

Appearance of powder

Light yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder.

Colour and Clarity

Purple coloured, clear solution without any precipitate.

Reaction

Reaction of 1.73% w/v aqueous solution is pH 7.0 ± 0.2 at 25°C.

Product Profile :	
Vegetable based (Code MV)©	Animal based (Code M)
MV1198 HiVeg hydrolysate	M1198 Casein enzymic hydrolysate
Recommended for	: Cultivation of <i>Salmonella</i> species from foods.
Reconstitution	: 17.29 g/l
Quantity on preparation (500g):	: 28.91 L
pH (25°C)	: 7.0 ± 0.2
Supplement	: None
Sterilization	: 121°C / 15 minutes.
Storage	: Dry Medium - Below 30°C, Prepared Medium 2 - 8°C.

Cultural Response

Cultural characteristics observed after an incubation at 35 - 37°C for 18 - 24 hours.

Organisms (ATCC)	Inoculum (CFU)	Growth	Colour change of Medium
<i>Salmonella</i> serotype Enteritidis (13076)	10 ² -10 ⁹	luxuriant	yellow
<i>Salmonella</i> serotype Typhimurium (14028)	10 ² -10 ⁹	luxuriant	yellow

References :

- Vanderzant C. and Splittstoesser D. (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd ed., APHA, Washington, D.C.



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- Control
- Salmonella* serotype Enteritidis
- Salmonella* serotype Typhimurium