



HiVeg™ Hydrolysate No. 4

RM012V

Principle And Interpretation

HiVeg™ Hydrolysate No. 4 is prepared under controlled condition from vegetable proteins that can successfully replace Lactalbumin Hydrolysate (RM012). It is rich in amino acids and can be successfully used to supplement for production of vaccines of viral origin including foot and mouth disease, polio, dengue, Coxsackie B3 and many other viruses. It can be used as a substrate for many microorganisms including Lactobacilli, for sporulation of Clostridia and fermentation procedures.

Quality Control

Appearance

Light yellow to yellow, may have slight green tinge homogenous free flowing powder, having characteristic odour.

Solubility

Freely soluble in distilled/ purified water, insoluble in alcohol, chloroform.

Clarity

1% w/v aqueous solution is clear without any haziness after autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Reaction

Reaction of 2% w/v aqueous solution at 25°C.

pH

5.50- 7.50

Microbial Load:

Total aerobic microbial count (cfu/gm)

By plate method when incubated at 30-35°C for not less than 3 days.

Bacterial Count : ≤ 2000 CFU/gram

Total Yeast and mould count (cfu/gm)

By plate method when incubated at 20-25°C for not less than 5 days.

Yeast & mould Count : ≤ 100 CFU/gram

Test for Pathogens

1. E.coli-Negative in 10 gms of sample
2. Salmonella species-Negative in 10 gms of sample
3. Pseudomonas aeruginosa-Negative in 10 gms of sample
4. Staphylococcus aureus- Negative in 10 gms of sample
5. C.albicans- Negative in 10 gms of sample
6. Clostridia- Negative in 10 gms of sample

Indole test

Tryptophan content: Passes

Cultural response

Cultural response observed after an incubation at 35-37°C for 16-24 hours by preparing M-PH HiVeg Agar (MV261) using HiVeg™ Hydrolysate No. 4 as an ingredient.

Cultural Response

Organism	Growth
Cultural response <i>Bacillus subtilis</i> ATCC 6633	Luxuriant
<i>Enterococcus faecalis</i> ATCC 29212	Luxuriant
<i>Escherichia coli</i> ATCC 25922	Luxuriant
<i>Lactobacillus casei</i> ATCC 9595	Luxuriant

<i>Staphylococcus aureus</i> ATCC 25923	Luxuriant
<i>Streptococcus pyogenes</i> ATCC 19615	Luxuriant

Chemical Analysis

Total Nitrogen	$\geq 8.0\%$
Amino Nitrogen	$\geq 3.0\%$
Sodium chloride	$\leq 5.0\%$
Loss on drying	$\leq 7.0\%$
Residue on ignition	$\leq 15\%$

Storage and Shelf Life

Store below 30°C. Use before expiry date on the label.

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