



Technical Data

HiVeg™ Peptone No. 5

RM021V

It can be used for cultivation of fastidious microorganisms in Columbia Broth Base HiVeg (MV145), Dextrose HiVeg Agar (MV044), Casman HiVeg Agar (MV201) etc. Large scale production of antibiotics, enzymes and other products of microbiological origin.

Principle And Interpretation

HiVeg Peptone No.5 is a mixture of enzymic digests of vegetable proteins. It has high nutritive values to meet the growth requirements of wide variety of microorganisms. It can successfully replace Biopeptone (RM021).

Quality Control

Appearance

Light yellow to yellow, may have a slight green tinge Homogenous Free flowing having Characteristic odour of protein, derived from vegetable source.

Solubility

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

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 incubation at 35 - 37°C for 18-48 hours by preparing Columbia Broth Base, HiVeg (MV145), using HiVeg Peptone No.5 as an ingredient.

Cultural Response

Organism	Growth
Cultural response	
<i>Clostridium perfringens</i> ATCC 12924	Luxuriant
<i>Neisseria meningitidis</i> ATCC 13090	Luxuriant
<i>Staphylococcus aureus</i> ATCC 25923	Luxuriant
<i>Streptococcus pyogenes</i> ATCC 19615	Luxuriant
<i>Streptococcus mitis</i> ATCC 9895	Luxuriant

Chemical Analysis

Total Nitrogen	>= 11.0%
Amino Nitrogen	>= 3.50%
Sodium chloride	<= 6.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 10.0%

Storage and Shelf Life

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

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