



HiVeg™ Hydrolysate No. 6

RM028V

Principle And Interpretation

HiVeg™ Hydrolysate No. 6 is produced by enzymic hydrolysis of vegetable proteins and can successfully replace Casein enzymic hydrolysate, Type II (RM028). It serves as a rich source of Amino Nitrogen.

Quality Control

Appearance

Light yellow to yellow, may have a slight green tinge, homogenous free flowing powder, 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. *Escherichia 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. *Candida 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 HiVeg Soyabean Casein Digest Medium (MV011), using HiVeg™ Hydrolysate as an ingredient.

Cultural Response

Organism

Growth

Cultural response

Bacillus subtilis ATCC 6633 characteristic, luxuriant growth

Bacillus vulgatus ATCC 8482 characteristic, luxuriant growth

Candida albicans ATCC 10231 characteristic, luxuriant growth

Staphylococcus aureus characteristic, luxuriant growth

ATCC 25923

Streptomyces albus characteristic, luxuriant growth

ATCC3004

Streptococcus pyogenes
ATCC 19615

luxuriant w/beta haemolysis (with addition of sterile 5% sheep blood in above medium after 48 hours of incubation at 35-37°C).

Neisseria meningitidis
ATCC13090

luxuriant w/beta haemolysis (with addition of sterile 10% sheep blood to above medium heated to 80 to 90°C until blood has turned to chocolate brown and incubated in 10% CO₂ atmosphere after 48 hours of incubation at 35-37°C).

Chemical Analysis

Total Nitrogen	>= 11.50%
Amino Nitrogen	>= 3.0%
Sodium chloride	<= 5.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 15%

Storage and Shelf Life

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

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