

## Sabouraud Dextrose HiVeg<sup>®</sup> Agar

MV063

### Intended Use:

This medium is prepared by completely replacing animal based peptones with vegetable peptones. Recommended for the cultivation of yeasts, moulds and aciduric microorganisms

### Composition\*\*

Ingredients	g / L
Dextrose (Glucose)	40.000
HiVeg <sup>®</sup> peptone No. 4	10.000
Agar	15.000
Final pH ( at 25°C)	5.6±0.2

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

### Directions

Suspend 65.0 gram in 1000 ml purified/distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C. Mix well and pour into sterile Petri plates.

### Principle And Interpretation

Sabouraud Dextrose Agar is Carlier's modification (1) of the formulation described by is a modification of Sabouraud Dextrose Agar which is described by Sabouraud (2) for the cultivation of fungi (yeasts, moulds), particularly useful for the fungi associated with skin infections. Sabouraud Dextrose HiVeg<sup>®</sup> Agar is same as Sabouraud Dextrose Agar except that the animal based peptones are completely replaced with vegetable peptones to avoid BSE/TSE risks associated with animal peptones. This medium is also employed to determine microbial contamination in food, cosmetics, and clinical specimens (3,4). This medium is recommended by ISO 11133 for recovery of fungi and as a reference medium for other selective media for fungi (5)

HiVeg<sup>®</sup> peptone No. 4 provides nitrogenous compounds. Dextrose provides an energy source. High dextrose concentration and low pH favors fungal growth and inhibits contaminating bacteria from test samples .

### Type of specimen

Food samples ; Cosmetics.

### Specimen Collection and Handling

For food and dairy samples, follow appropriate techniques for sample collection and processing as per guidelines(5-9). After use, contaminated materials must be sterilized by autoclaving before discarding.

### Warning and Precautions:

Read the label before opening the container. Wear protective gloves/protective clothing/eye protection/face protection. Follow good microbiological lab practices while handling specimens and culture. Standard precautions as per established guidelines should be followed while handling specimens. Safety guidelines may be referred in individual safety data sheets.

### Limitations

1. For heavily contaminated samples, the plate must be supplemented with inhibitory agents for inhibiting bacterial growth with lower pH.
2. Some pathogenic fungi may produce infective spores which are easily dispersed in air, so examination should be carried out in safety cabinet
3. Further biochemical tests should be carried out for confirmation.

### Performance and Evaluation

Performance of the medium is expected when used as per the direction on the label within the expiry period when stored at recommended temperature.

### Quality Control

#### Appearance

Cream to yellow homogeneous free flowing powder.

**Gelling**

Firm, comparable with 1.5% Agar gel

**Colour and Clarity of prepared medium**

Light yellow to amber coloured clear to slightly opalescent gel forms in Petri plates.

**Reaction**

Reaction of 6.5% w/v aqueous solution at 25°C (after sterilization). pH : 5.6±0.2

**pH**

5.40-5.80

**Cultural Response**

**Productivity** : Cultural response was observed after an incubation at 20-25°C for upto 5 days. Recovery is considered as 100% on previously approved and validated batch of Sabouraud Dextrose Agar

**Productivity**

Organism	Inoculum (CFU)	Growth	Recovery
<i>Candida albicans</i> ATCC 10231 (00054*)	50 -100	Luxuriant (white colonies)	≥70 %
# <i>Aspergillus brasiliensis</i> ATCC 16404 (00053*)	50 -100	luxuriant	≥70 %
<i>Candida albicans</i> ATCC 2091 (00055*)	50 -100	luxuriant	≥70 %
<i>Saccharomyces cerevisiae</i> ATCC 9763 (00058*)	50 -100	luxuriant	≥70 %
<i>Mucor racemosus</i> ATCC 42647 (00181)*	50 -100	luxuriant	≥70 %
<i>Escherichia coli</i> ATCC 8739 (00012*)	50 -100	luxuriant	≥70 %
<i>Escherichia coli</i> ATCC 25922 (00013*)	50 -100	luxuriant	≥70 %
<i>Lactobacillus paracasei</i> ATCC 334	50 -100	luxuriant	≥70 %
<i>Trichophyton rubrum</i> ATCC 28191		luxuriant	

Key : (\*) - Corresponding WDCM numbers.

(#) - Formerly known as *Aspergillus niger*

(\$) - Formerly known as *Lactobacillus casei*

**Storage and Shelf Life**

Store between 10-30°C in a tightly closed container and the prepared medium at 20-30°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle in order to prevent lump formation due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in dry ventilated area protected from extremes of temperature and sources of ignition Seal the container tightly after use. Product performance is best if used within stated expiry period.

**Disposal**

User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with sample must be decontaminated and disposed of in accordance with current laboratory techniques (8,9).

**Reference**

1. Carlier G. I. M., 1948, Brit. J. Derm. Syph., 60:61.
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4. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock, D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
5. Microbiology of food, animal feeding stuffs and water- Preparation, production, storage and performance testing of culture media, EN ISO 11133:2014 /Amd. 2 :2020 (E).

6. Bacteriological Analytical Manual, 8th Edition, Revision A, 1998. AOAC, Washington D.C.
7. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C.
8. Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
9. 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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