

## MacConkey HiVeg™ Agar Base

MV1024

### Intended Use:

Recommended for studying carbohydrate fermentation reactions of coliforms by adding carbohydrates either individually or in combination.

### Composition\*\*

Ingredients	g / L
HiVeg™ peptone	17.000
HiVeg™ peptone No. 3	3.000
Synthetic detergent	1.500
Sodium chloride	5.000
Neutral red	0.030
Crystal violet	0.001
Agar	13.500
Final pH ( at 25°C)	7.1±0.2

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

### Directions

Suspend 40.03 grams in 1000 ml purified / distilled water. Add desired amount of carbohydrate either individually or in combination. Heat to boiling with gentle swirling to dissolve the medium completely. Sterilize by autoclaving at 15lbs pressure for 15 minutes. Avoid overheating. Cool to 45-50°C. Mix well and pour into sterile Petri plates. The surface of the medium should be dry when inoculated.

### Principle And Interpretation

MacConkey Agar is the earliest selective and differential medium for cultivation of enteric microorganisms from a variety of clinical specimens (1,2). MacConkey Agar Base is used for studying carbohydrate fermentation reactions of coliforms by adding carbohydrates either individually or in combination (3). MacConkey Agar Base has peptone and proteose peptone, which provide nitrogen, carbon and vitamin source for the growth of bacteria. This medium does not contain carbohydrates. However for studying fermentation reaction, carbohydrate of interest has to be added while preparing medium. MacConkey HiVeg™ Agar Base is prepared by using vegetable peptones in place of animal based peptones which make the media free of BSE/TSE risks. The selective action of this medium is attributed to synthetic detergent and crystal violet, which are inhibitory to most of the species of gram-positive bacteria. Gram-negative bacteria usually grow well on the medium and are differentiated by their ability to ferment carbohydrates. Carbohydrate fermenting strains grow as red or pink and may be surrounded by a zone of acid precipitated synthetic detergent. The red colour is due to production of acid from carbohydrate, absorption of neutral red and subsequent colour change of the dye when the pH of the medium falls below 6.8. Sodium chloride helps to maintain osmotic balance.

### Type of specimen

Food and dairy samples; Water samples.

### Specimen Collection and Handling

For food and dairy samples, follow appropriate techniques for sample collection and processing as per guidelines (4,5). For water samples, follow appropriate techniques for sample collection and processing as per guidelines (6). 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. Though the medium is recommended for selective isolation, further biochemical and serological testing must be carried

out for further confirmation.

2. The surface of the medium should be dry when inoculated.

## 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

Light yellow to pink homogeneous free flowing powder

### Gelling

Firm comparable with 1.35% Agar gel.

### Colour and Clarity of prepared medium

Red with purplish tinge clear to slightly opalescent gel forms in Petri plates.

### Reaction

Reaction of 4.0% w/v aqueous solution at 25°C. pH : 7.1±0.2

### pH

6.90-7.30

### Cultural Response

Cultural characteristics observed with added 1% lactose, after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth	Recovery	Colour of Colony
<i>Escherichia coli</i> ATCC 25922 (00013*)	50-100	luxuriant	≥50%	pink to red with bile precipitate
<i>Klebsiella aerogenes</i> ATCC 13048 (00175*)	50-100	luxuriant	≥50%	pink to red
<i>Enterococcus faecalis</i> ATCC 29212 (00087*)	50-100	fair to good	30-40%	pale pink to red
## <i>Proteus hauseri</i> ATCC 13315	50-100	luxuriant	≥50%	colourless
<i>Salmonella</i> Paratyphi A ATCC 9150	50-100	luxuriant	≥50%	colourless
<i>Shigella dysenteriae</i> ATCC 13313	50-100	fair to good	30-40%	colourless
<i>Salmonella</i> Paratyphi B ATCC 8759	50-100	luxuriant	≥50%	colourless
<i>Salmonella</i> Enteritidis ATCC 13076 (00030*)	50-100	luxuriant	≥50%	colourless
<i>Salmonella</i> Typhi ATCC 6539	50-100	luxuriant	≥50%	colourless
<i>Staphylococcus aureus</i> subsp. <i>aureus</i> ATCC 25923 (00034*)	≥10 <sup>4</sup>	inhibited	0%	

Key :(\*) Corresponding WDCM numbers ## Formerly known as *Proteus vulgaris*

## Storage and Shelf Life

Store between 10- 30°C in a tightly closed container and the prepared medium at 20 - 30°C. For better performance it is advised to store the plates at 2-8°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 (7,8).

---

## Reference

1. MacConkey, 1900, The Lancet, ii:20.
2. MacConkey, 1905, J. Hyg., 5:333.
3. Holt, Harris and Teague, 1916, J. Infect. Dis., 18:596.
4. 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.
5. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.
6. Baird R.B., Eaton A.D., and Rice E.W., (Eds.), 2015, Standard Methods for the Examination of Water and Wastewater, 23rd ed., APHA, Washington, D.C.
7. Isenberg, H.D. Clinical Microbiology Procedures Handbook. 2nd Edition.
8. 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.

Revision :04/2024

### Disclaimer :

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related HiMedia™ publications. The information contained in this publication is based on our research and development work and is to the best of our knowledge true and accurate. HiMedia™ Laboratories Pvt Ltd reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.