

**Proteose HiVeg™ Agar****MV1176**

Proteose HiVeg Agar is used for the cultivation of *Vibrio* species from foods.

**Composition \*\* :**

Ingredients	Grams/Litre
HiVeg peptone No. 3	15.0
Yeast extract	7.5
HiVeg acid hydrolysate	5.0
Starch, soluble	1.0
Dipotassium phosphate	5.0
Ammonium sulphate	1.5
Agar	15.0

Final pH (at 25°C) 9.0 ± 0.2

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

**Directions :**

Suspend 50 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Dispense in 10 ml amounts into test tubes of 16 x 150 mm size. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

**Principle and Interpretation :**

Proteose HiVeg Agar is the modification of Proteose Agar which is used for cultivating *Vibrio* species from foods as per APHA (1). Proteose HiVeg Agar is prepared by using HiVeg peptone No.3 and HiVeg hydrolysate which are free from BSE/TSE risks. This medium does not contain any inhibitor or indicator. However it has a relatively high (alkaline) pH which suppresses the growth of most of the non-alkalophilic or alkali non-tolerant organisms. The medium is nutritious due to the incorporation of nitrogenous compounds such as HiVeg peptone No.3, yeast extract and HiVeg acid hydrolysate. Magnesium sulphate and dipotassium phosphate provide ions and also buffer the medium. Starch is a carbohydrate source and can also neutralize the toxic fatty acids present in the agar medium if any.

**Quality Control :****Appearance of powder**

Light yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder.

**Gelling**

Firm, comparable with 1.5% Agar gel.

**Colour and Clarity**

Yellow coloured clear to slightly opalescent gel forms in petriplates.

**Reaction**

Reaction of 5.0% w/v aqueous solution is pH 9.0 ± 0.2 at 25°C.

**Product Profile :**

Vegetable based (Code MV)☉	Animal based (Code M)
<b>MV1176</b>	<b>M1176</b>
HiVeg peptone No. 3	Proteose peptone
HiVeg acid hydrolysate	Casein acid hydrolysate

**Recommended for** : Cultivation of *Vibrio* species from foods

**Reconstitution** : 50.0 g/l

**Quantity on preparation (500g)** : 10.0 L

**pH (25°C)** : 9.0 ± 0.2

**Supplement** : None

**Sterilization** : 121°C / 15 minutes.

**Storage** : Dry Medium - Below 30°C, Prepared Medium 2 - 8°C.

**Cultural Response**

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organisms (ATCC)	Inoculum (CFU)	Growth	Recovery
<i>Vibrio cholerae</i> (15748)	10 <sup>2</sup> -10 <sup>3</sup>	luxuriant	>50%
<i>Vibrio parahaemolyticus</i> (11344)	10 <sup>2</sup> -10 <sup>3</sup>	luxuriant	>50%

**References :**

1. Frances Pouch Downes and Keith Ito (Eds.), 2001, Compendium of Methods For The Microbiological Examination of Foods, 4<sup>th</sup> ed., APHA, Washington, D.C.



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1. Control
2. *Vibrio cholerae*