Liver Meat Infusion HiVeg™ Agar MV1206

Liver Meat Infusion HiVeg Agar is recommended for the enumeration of sulphite reducing *Clostridia* and *Clostridium perfringens* in water and milk.

Composition ** :

Ingredients	Grams/Litre
HiVeg infusion No.2	20.00
Dextrose	0.75
Starch	0.75
Sodium sulphite	1.20
Ferric ammonium citrate	0.50
Sodium carbonate	0.67
Agar	11.00

Final pH (at 25°C) 7.6 ± 0.2
** Formula adjusted, standardized to suit performance parameters

Directions :

Suspend 34.87 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Principle and Interpretation :

This medium is prepared by using vegetable peptones in place of animal based peptones which make the medium free of BSE/TSE risks. Presence of HiVeg infusion No.2 in the medium provides adequate degree of anaerobiosis besides provision of rich supply of nutrients, enabling even strict and fastidious anaerobes to grow well. *Clostridium* species reduce sulphite present in the medium to hydrogen sulphide (H_2S), which is indicated by blackening due to the presence of iron salt. The agar medium is inoculated either by pour plate method or by surface spreading methods.

Quality Control :

Appearance of powder

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

Gelling

Firm, comparable with 1.1% Agar gel.

Product Profile :

Vegetable based (Code MV)◉	Animal based (Code M)
MV1206 HiVeg infusion No.2	**M1206** Meat liver infusion powder

Recommended for	:	The enumeration of sulphite reducing *Clostridia* & *Clostridium perfringens* in water and milk.
Reconstitution	:	34.87 g/l
Quantity on preparation (500g)	:	14.33 L
pH (25°C)	:	7.6 ± 0.2
Supplement	:	None
Sterilization	:	121°C / 15 minutes.

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

Colour and Clarity

Light amber coloured, clear to slightly opalescent gel forms in petri plates.

Reaction

Reaction of 3.4% w/v aqueous solution is pH 7.6 ± 0.2 at 25°C.

Cultural Response

Cultural characteristics observed after an incubation at 35-37° C for 24- 48 hours in an anaerobic environment.

Organisms (ATCC)	Inoculum (CFU)	Growth	Recovery	H_2S production
Clostridium perfringens (12924)	10^2-10^3	luxuriant	>70%	+
Clostridium tetani (10779)	10^2-10^3	luxuriant	>70%	+
Clostridium botulinum (25763)	10^2-10^3	luxuriant	>70%	+
Escherichia coli (25922)	10^2-10^3	luxuriant	>70%	—
Proteus mirabilis (25933)	10^2-10^3	luxuriant	>70%	—/weak
Bacteroides vulgatus (8482)	10^2-10^3	luxuriant	>70%	—

Key : + = blackening of the medium

◉ Prepared from GMO free Vegetable proteins replacing Animal based peptones. Freedom from BSE/TSE worries.