



# Technical Data

## Casein Hydrolysate Yeast Extract Salts HiVeg™ Broth Base (CAYES) MV1238

Casein Hydrolysate Yeast Extract Salts HiVeg Broth (CAYES) is recommended for isolation of *Escherichia coli* in foods.

### Composition\*\*

Ingredients	Gms / Litre
HiVeg acid hydrolysate	20.000
Yeast extract	6.000
Sodium chloride	2.500
Dipotassium phosphate	8.710
Final pH ( at 25°C)	8.5±0.2

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

### Directions

Suspend 37.21 grams in 1000 ml distilled water. Heat to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. If desired add 1 ml of filter sterilized Trace Salts Solution (containing 5.0% Magnesium sulphate, 0.5% Manganese chloride, 0.5% Ferric chloride dissolved with 0.1N Sulphuric acid).

### Principle And Interpretation

Casein Hydrolysate Yeast Extract Salts HiVeg Broth Base (CAYES) is prepared by replacing casein acid hydrolysate with HiVeg acid hydrolysate making the medium BSE/TSE risks free. Casein Hydrolysate Yeast Extract Salts HiVeg Broth Base (CAYES) is the modification of Casein Hydrolysate Yeast Extract Salts Broth Base (CAYES) that is recommended by APHA (1) for cultivation of *Escherichia coli* from food samples. The salts in the medium enhance growth of *E. coli* and maintain osmotic balance of the cell.

HiVeg acid hydrolyzate and yeast extract provide necessary nitrogenous source, for growth of *E. coli*. Salts in medium that is Sodium chloride and Dipotassium phosphate maintains osmotic balance of the cell. Dipotassium phosphate also helps in buffering of the medium.

### Quality Control

#### Appearance

Cream to yellow Homogeneous Free flowing powder

#### Colour and Clarity

Light yellow clear

#### Reaction

Reaction of 3.72% w/v aqueous solution at 25°C. pH : 8.5±0.2

#### pH

8.30-8.70

#### Cultural Response

MV1238: Cultural characteristics observed after an incubation at 35 - 37°C for 18 - 24 hours.

Organism	Inoculum (CFU)	Growth
<i>Escherichia coli</i> (25922)	100-1000	luxuriant

### Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on label.

### Reference

1.APHA. Compendium of Methods for the Microbiological Examination of Foods. 3 ed. Vanderzant C, Splittstoesser DF, editors. Washington DC1992.

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