CAE (Citrate Azide Enterococcus) HiVeg™ Agar Base MV1310

CAE HiVeg Agar Base is recommended for the identification of *Enterococci* in meat, meat products, dairy products and other food stuffs.

Composition ** :

Ingredients	Grams/Litre
HiVeg hydrolysate	15.00
Yeast extract	5.00
Potassium dihydrogen phosphate	5.00
Sodium citrate	15.00
Polysorbate 80	1.00
Sodium carbonate	2.00
Sodium azide	0.40
Agar	15.00

Final pH (at 25°C) 7.0 ± 0.2
** Formula adjusted, standardized to suit performance parameters.

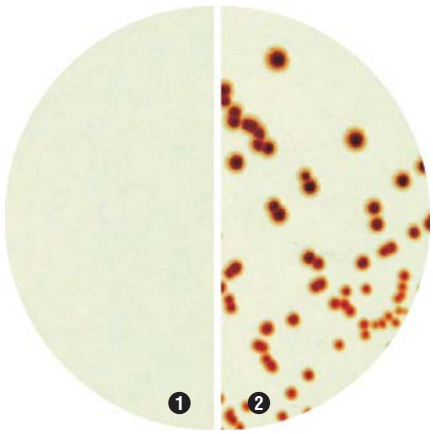
Directions :

Suspend 58.40 grams in 990 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 50°C and aseptically add contents of 1 vial of TTC Solution, 1% (FD057). Mix well and pour into sterile petri plates.

Warning : Sodium azide has a tendency to form explosive metal azides with plumbing materials. It is advisable to use enough water to flush off the disposables.

Principle and Interpretation :

This medium is prepared by replacing Casein enzymic hydrolysate (animal based peptone) by HiVeg hydrolysate (vegetables peptone) that makes the medium free of BSE/TSE risks. CAE (Citrate Azide Enterococcus) HiVeg Agar Base is the modification of the medium originally described by Burkwall and Hartmann (1) and modified by Reuter (2) for identification of *Enterococci* in meat, meat products, dairy products and other food stuff.



MV1310 CAE (Citrate Azide Entercoccus) HiVeg Base

1. Control
2. *Enterococcus faecalis*

Product Profile :		
Vegetable based (Code MV)◉		**Animal based** (Code M)
MV1310 HiVeg hydrolysate		**M1310** Casein enzymic hydrolysate
Recommended for	:	Identification of *Enterococci.* from food and dairy products.
Reconstitution	:	58.40 g/l
Quantity on preparation (500g):		8.56 L
pH (25°C)	:	7.0 ± 0.2
Supplement	:	TTC Solution (FD057)
Sterilization	:	121°C / 15 minutes.
Storage : Dry Medium - Below 30°C, Prepared Medium 2 - 8°C.		

HiVeg hydrolysate and yeast extract provides nitrogenous compounds. Sodium citrate and azide inhibits the accompanying microbial flora. Polysorbate 80 serves as the fatty acid source. *Enterococci* reduce the colourless 2, 3, 5-triphenyl tetrazolium chloride to form a red coloured complex, formazon thereby imparting red colour to the colonies, (3).

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 petri plates.

Reaction

Reaction of 5.84% w/v aqueous solution is pH 7.0 ± 0.2 at 25°C.

Cultural Response

Cultural characteristics observed after an incubation at 35 - 37°C for 18-24 hours, with added TTC solution (FD057).

Organisms (ATCC)	Inoculum (CFU)	Growth	Recovery	Colour of Colony
Enterococcus faecalis (29212)	10^2-10^3	luxuriant	>50%	red
Escherichia coli (25922)	10^2-10^3	inhibited	-	-
Staphylococcus aureus (25923)	10^2-10^3	inhibited	-	-
Streptococcus pyogenes (12344)	10^2-10^3	none-poor	<10%	-

References :

1. Burkwall, M.K and Hartman, P.A., 1964. Appl. Microbiol., 12:18.
2. Reuter, G. 1968. Arch. f. Lebensmittethyg., 19:53.
3. Saraswat, D.S. et.al. J. Milk Food Techn., 26:114.

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

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