

Super HiVeg™ Broth**MV1316**

Super HiVeg Broth is used for the mass cultivation of *Escherichia coli*.

Composition ** :

Ingredients	Grams/Litre
HiVeg hydrolysate	35.0
Yeast extract	20.0
Sodium chloride	5.0

** Formula adjusted, standardized to suit performance parameters.

Directions :

Suspend 60.0 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Dispense as desired and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Principle and Interpretation :

This medium is prepared by using HiVeg hydrolysate in place of Casein enzymic hydrolysate which makes the medium free of BSE/TSE risks. Super HiVeg Broth is modification of the formulation cited in Atlas (1) and it is used for mass cultivation of *Escherichia coli*.

HiVeg hydrolysate and yeast extract provide nitrogenous compounds, Vitamin B-Complex and other essential growth nutrients. Sodium chloride maintains osmotic equilibrium. Super HiVeg Broth is nutritionally rich hence other organisms can also grow in it easily.

**MV1316 Super HiVeg Broth**

1. Control
2. *Escherichia coli* (23724)
3. *Escherichia coli* (25922)
4. *Staphylococcus aureus*

Product Profile :

Vegetable based (Code MV)©	Animal based (Code M)
MV1316 HiVeg hydrolysate	M1316 Casein enzymic hydrolysate

Recommended for : Mass cultivation of *Escherichia coli*.

Reconstitution : 60.0 g/l

Quantity on preparation (500g) : 8.33 L

pH (25°C) : -

Supplement : None

Sterilization : 121°C / 15 minutes.

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

Quality Control :**Appearance of powder**

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

Colour and Clarity

Light yellow coloured, clear without any precipitate.

Cultural Response

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

Organisms (ATCC)	Inoculum (CFU)	Growth
<i>Escherichia coli</i> (23724)	10 ² -10 ³	good-luxuriat
<i>Escherichia coli</i> (25922)	10 ² -10 ³	good-luxuriant
<i>Staphylococcus aureus</i> (25923)	10 ² -10 ³	good-luxuriant

References :

1. Atlas R.M., 1993, Handbook of Microbiological Media, Parks L.C. (Ed.) , CRC Press, Inc. Use before expiry date on the label.