

Sucrose HiVeg™ Agar for Brewery Isolates**MV828**

Sucrose HiVeg Agar is recommended for isolation of dextran producing *Leuconostoc* species.

Composition ** :

Ingredients	Grams/Litre
HiVeg hydrolysate	10.0
Yeast extract	5.0
Dipotassium phosphate	5.0
Triammonium phosphate	5.0
Sucrose	50.0
Agar	15.0

** Formula adjusted, standardized to suit performance parameters.

Directions :

Suspend 90.00 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Dispense as desired and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 25°C and store in a cool, dry place preferably below 25°C.

Principle and Interpretation :

Sucrose HiVeg Agar is prepared by using HiVeg hydrolysate in place of Casein enzymic hydrolysate making the medium free from BSE/TSE risks. Sucrose HiVeg Agar is modification of the medium developed by Boatwright and Kirsop for brewery isolates(1). *Leuconostoc* are fastidious chemo-organotrophic bacteria. HiVeg hydrolysate and yeast extract serves as nitrogen source and other essential nutrients. The phosphates act as buffering system. *Leuconostoc* species synthesizes dextran from sucrose.

Quality Control :**Appearance of powder**

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

Product Profile :

Vegetable based (Code MV)®		Animal based (Code M)	
MV828	HiVeg hydrolysate	M828	Casein enzymic hydrolysate
Recommended for	:	Detection of dextran producing <i>Leuconostoc</i> species.	
Reconstitution	:	30.15 g/l	
Quantity on preparation (500g)	:	16.58 L	
pH (25°C)	:	-	
Supplement	:	None	
Sterilization	:	121°C / 15 minutes.	
Storage	:	Dry Medium - Below 30°C, Prepared Medium 2 - 8°C.	

Gelling

Firm, comparable with 1.5% Agar gel.

Colour and Clarity

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

Cultural Response

Cultural characteristics observed after an incubation at 35-37°C for 18 - 48 hours.

Organisms (ATCC)	Inoculum (CFU)	Growth
<i>Leuconostoc dextranicum</i> (17079)	10 ² -10 ³	good-luxuriant
<i>Leuconostoc mesenteroides</i> (12291)	10 ² -10 ³	good-luxuriant

References :

1. Boatwright J. and Kirsop B.H., 1976. Sucrose agar-growth medium for spoilage organisms. J. I Brewing , Vol 82, 343-346.