

TN HiVeg™ Agar

MV950

TN HiVeg Agar is used for cultivation of *Vibrio* species from food samples.

Composition ** :

Ingredients	Grams/Litre
HiVeg hydrolysate	10.0
Sodium chloride	10.0
Agar	15.0

Final pH (at 25°C) 7.2 ± 0.2

** Formula adjusted, standardized to suit performance parameters.

Directions :

Suspend 35 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Dispense in tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Allow to solidify in an inclined position (long slants).

Principle and Interpretation :

This medium is prepared by using HiVeg hydrolysate in place of Casein enzymic hydrolysate, which makes the medium free from BSE/TSE risk. TN HiVeg Agar is the modification of TN Agar which is formulated as per APHA (1) for cultivation of *Vibrio* species from foods.

Weigh 25 grams of food sample such as seafood or vegetable and blend or cut into small pieces and put into two jars. To one jar add 225 ml Alkaline HiVeg Peptone Water (MV618) and to another jar add 225 ml Gelatin Phosphate Salt Broth. Incubate at 35 ± 2°C for 6 to 8 hours. Transfer a loopful from surface growth of each broth culture to two plated media, i.e. TCBS HiVeg Agar (MV189) and Gelatin Phosphate Salt Agar (M921), and incubate at 35±2°C for 18 - 24 hours. Subculture 3-4 colonies from each plating medium to TN HiVeg Agar. Growth from TN HiVeg Agar is further confirmed by inoculating Kligler Iron HiVeg Agar slants (MV078) and stabbing the butt. After incubation, *Vibrio cholerae* cultures will have an alkaline (red) slant and an acid (yellow) butt, no gas, and no blackening (H₂S production) in the butt. Presumptive test for suspected strains of *Vibrio cholerae* from TN HiVeg Agar like the conventional medium is carried out by using string test (2).

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

Light yellow coloured, clear gel forms in tubes as slants.

Product Profile :

Vegetable based (Code MV)©	Animal based (Code M)
MV950 HiVeg hydrolysate	M950 Casein enzymic hydrolysate
Recommended for	: Cultivation of <i>Vibrio</i> species from food samples.
Reconstitution	: 35.0 g/l
Quantity on preparation (500g)	: 14.28 L
pH (25°C)	: 7.2 ± 0.2
Supplement	: None
Sterilization	: 121°C / 15 minutes.
Storage : Dry Medium - Below 30°C, Prepared Medium 2 - 8°C.	

Reaction

Reaction of 3.5% w/v aqueous solution is pH 7.2 ± 0.2 at 25°C.

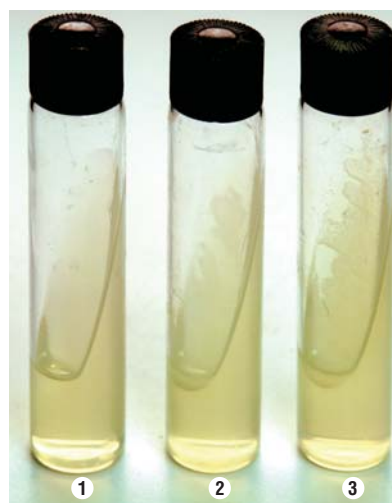
Cultural Response

Cultural characteristics observed after an incubation at 35° ± 2°C for 18-24 hours.

Organisms (ATCC)	Inoculum (CFU)	Growth
<i>Vibrio cholerae</i> (15748)	10 ² -10 ³	good-luxuriant
<i>Vibrio parahaemolyticus</i> (17802)	10 ² -10 ³	good-luxuriant

References :

- Vanderzant C. and Splittstoesser D. (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd ed., APHA, Washington, D.C.
- Smith H.L. Jr., 1970, Bull. World Health Organization, 42:817.



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- Control
- Vibrio cholerae*
- Vibrio parahaemolyticus*