

**Lecithin HiVeg™ Agar****MV1325**

Lecithin HiVeg Agar is recommended for detection of bacterial contamination of surfaces in protected and unprotected areas.

**Composition \*\* :**

Ingredients	Grams/Litre
HiVeg hydrolysate	15.0
Papaic digest of soyabean meal	5.0
Sodium chloride	5.0
Lecithin	0.7
Polysorbate 80	5.0
Sodium thiosulphate	1.0
L-Histidine	1.0
Agar	20.5

Final pH (at 25°C )  $7.3 \pm 0.2$

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

**Directions :**

Suspend 53.2 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

**Principle and Interpretation :**

Lecithin HiVeg Agar is prepared by using HiVeg hydrolysate which is free of BSE/TSE risks associated with animal based peptones. This medium is the modification of the medium which was originally recommended by APHA for use in microbial testing of water (1). Lecithin and polysorbate 80 is also added in this medium, as in the conventional medium by Weber and Black as a result of their research of the relative efficiencies of inhibitors for quaternary ammonium compounds (2). This medium is recommended for screening cosmetic products for microbial contamination.

In Lecithin HiVeg Agar, Papaic digest of soyabean meal and HiVeg hydrolysate provide nitrogenous compounds, carbon, sulphur and trace ingredients. Lecithin neutralizes quaternary ammonium compounds and polysorbate 80 is added to nullify phenolic compounds, hexachlorophene, formalin and along with lecithin neutralizes ethyl alcohol (3).

**Quality Control :****Appearance of powder**

Yellow coloured may have slightly greenish tinge homogeneous, free flowing powder

**Gelling**

Firm, comparable with 2.05% Agar gel.

**Colour and Clarity**

Yellow coloured, slightly opalescent gel forms in petri plates.

**Reaction**

Reaction of 5.32% w/v aqueous solution is pH  $7.3 \pm 0.2$  at 25°C.

**Product Profile :**

Vegetable based (Code MV)☉	Animal based (Code M)
<b>MV1325</b> HiVeg hydrolysate	<b>M1325</b> Casein enzymic hydrolysate
<b>Recommended for</b>	Detection of bacterial contamination of surfaces in protected and unprotected areas.
<b>Reconstitution</b>	53.2 g/l
<b>Quantity on preparation (500g)</b>	9.39 L
<b>pH (25°C)</b>	$7.3 \pm 0.2$
<b>Supplement</b>	None
<b>Sterilization</b>	121°C / 15 minutes
<b>Storage</b>	Dry Medium and Prepared Medium 2 - 8°C.

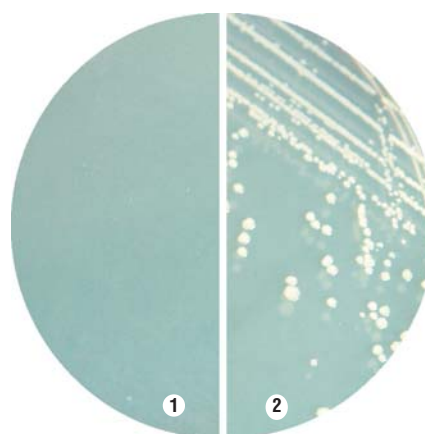
**Cultural Response**

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

Organisms (ATCC)	Inoculum (CFU)	Growth	Recovery
<i>Escherichia coli</i> (25922)	$10^2$ - $10^3$	luxuriant	> 70%
<i>Staphylococcus aureus</i> (25923)	$10^2$ - $10^3$	luxuriant	> 70%

**References :**

- Eaton A.D., Clesceri L.S. and Greenberg A.E., (Eds.), 2005, Standard Methods for the Examination of Water and Wastewater, 21<sup>st</sup> ed, APHA, Washington, D.C.
- Weber and Black, 1948, Soap Sanitary Chem., 24:134.
- Favero (Chm.), 1967, A State of the Art Report, Biological Contamination Control Committee, American Association for Contamination Control.



**MV1325 Lecithin HiVeg Agar**  
(Against dark background)

- Control
- Escherichia coli*