Fluid Lactose HiVeg™ Medium with Soya Lecithin and Polysorbate 20 (Twin Pack) MV1188

Fluid Lactose HiVeg Medium with Soya Lecithin & Polysorbate 20 is recommended for microbial evaluation of oral hygiene products.

Composition ** :

Ingredients	Grams/Litre
Part A:	
HiVeg extract	3.00
HiVeg peptone No. 2	5.0
Lactose	5.00
Soya lecithin	5.00
Part B:	
Polysorbate 20	40 ml

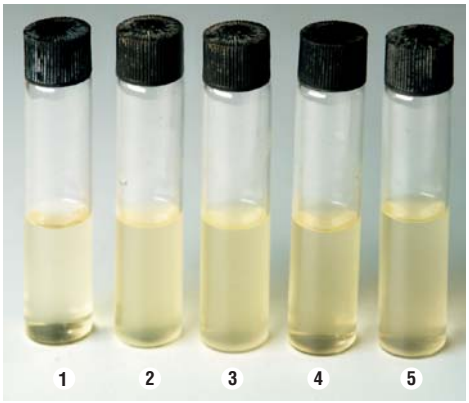
Final pH (at 25°C) 6.9 ± 0.2
** Formula adjusted, standardized to suit performance parameters.

Directions :

Suspend 18.0 grams of Part A in 960 ml distilled water. Heat if necessary to dissolve the medium completely. Add 40 ml of Part B. Mix well and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Principle and Interpretation :

This medium is prepared by using HiVeg peptone No.2 and HiVeg extract which makes the medium free from BSE/TSE risks. Fluid Lactose HiVeg Medium with Soya Lecithin and polysorbate 20 like the conventional medium is recommended for microbial evaluation of oral hygiene products.
HiVeg extract and HiVeg peptone No.2 provide essential nutrients for bacterial metabolism. Lactose serves as a source of carbon. Soya lecithin and polysorbate 20, two commonly used neutralizers are reported to inactivate residual disinfectants when the sample is being collected. Soya lecithin neutralizes the quaternary ammonium compounds while polysorbate 20 neutralizes phenolic disinfectants; hexachlorophene and formalin (1).



MV1188 Fluid Lactose HiVeg Medium with Soya Lecithin and Polysorbate 20 (Twin Pack)

1. Control
2. *Escherichia coli*
3. *Staphylococcus aureus*
4. *Pseudomonas aeruginosa*
5. *Enterococcus faecalis*

Product Profile :

Vegetable based (Code MV)◉	Animal based (Code M)
MV1188 HiVeg extract HiVeg peptone No.2	**M1188** Beef extract Pancreatic digest of gelatin

Recommended for	:	Microbial evaluation of oral hygiene products.
Reconstitution	:	18.0 g/l (Part A) + 40.0 ml/l (Part B)
Quantity on preparation (500g)	:	8.62 L (A+B)
(100g)	:	1.72 L (A+B)
pH (25°C)	:	6.9 ± 0.2
Supplement	:	None
Sterilization	:	121°C / 15 minutes.

Storage : Dry Medium and Prepared Medium 2 - 8°C.

Quality Control :

Appearance of powder

Part A : Light yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder
Part B : Colourless, viscous solution.

Colour and Clarity

Yellow coloured, clear to slightly opalescent solution

Reaction

Reaction of the medium (1.8% w/v Part A + 4.0% v/v Part B) is pH 6.9 ± 0.2 at 25°C.

Cultural Response

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

Organisms (ATCC)	Inoculum (CFU)	Growth
**Candida albicans* (26790)	10^2-10^3	luxuriant
Enterococcus faecalis (29212)	10^2-10^3	luxuriant
Escherichia coli (25922)	10^2-10^3	luxuriant
Pseudomonas aeruginosa (27853)	10^2-10^3	luxuriant
Staphylococcus aureus (25923)	10^2-10^3	luxuriant

key: * = incubate at 25-30°C upto 72 hours.

References :

1. Faverco [Chem.], 1967, Microbiological Sampling of Surfaces, Biological Contamination Control Committee, American Assoc. for Contamination Control
2. Murray P. R, Baren E. J, Jorgensen J. H, Pfaller M. A, Yolken R. H (eds) 2003, Manual of clinical Microbiology, 8th ed., ASM, Washington, D.C.

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