



Technical Data

MacConkey HiVeg™ Agar Base

MV1024

This medium is used for studying carbohydrate fermentation reactions of coliforms by adding carbohydrates either individually or in combination.

Composition**

| Ingredients | Gms / Litre |
|---------------------|-------------|
| HiVeg peptone | 17.000 |
| HiVeg peptone No. 3 | 3.000 |
| Synthetic detergent | 1.500 |
| Sodium chloride | 5.000 |
| Neutral red | 0.030 |
| Crystal violet | 0.001 |
| Agar | 13.500 |
| Final pH (at 25°C) | 7.1±0.2 |

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 40.03 grams in 1000 ml distilled water. Add 10 grams of lactose or other carbohydrates of choice. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15lbs pressure (121°C) for 15 minutes. Mix well and pour into sterile Petri plates.

Principle And Interpretation

This medium is prepared by using vegetable peptone in place of animal based peptones which makes the medium free of BSE/TSE risks. This medium is the modification of MacConkey Agar which is the earliest selective and differential medium for cultivation of enteric microorganisms from a variety of clinical specimens (1,2). Subsequently MacConkey HiVeg Agar Base with added carbohydrate like the conventional medium have been recommended for use in Microbiological examination of foodstuffs (3) and for direct plating of water samples for coliform counts (4,5).

Medium contains protein, synthetic detergents, sodium chloride and two dyes. The selective action of this medium is attributed to crystal violet and synthetic detergents, which are inhibitory to most species of gram-positive bacteria. Gram -negative bacteria usually grow well on the medium and are differentiated by their ability to ferment carbohydrate. Carbohydrate fermenting strains grow as red or pink. Their red colour is due to production of acid, absorption of neutral red and a subsequent colour change of the dye when the pH of medium falls below 6.8.

Quality Control

Appearance

Light yellow to pink homogeneous free flowing powder

Gelling

Firm comparable with 1.35% Agar gel.

Colour and Clarity of prepared medium

Red with purplish tinge clear to slightly opalescent gel forms in Petri plates.

Reaction

Reaction of 4.0% w/v aqueous solution at 25°C. pH : 7.1±0.2

pH

6.90-7.30

Cultural Response

MV1024: Cultural characteristics observed with added 1% lactose, after an incubation at 35-37°C for 18-24 hours.

| Organism | Inoculum (CFU) | Growth | Recovery | Colour of Colony |
|----------|-------------------|--------|----------|---------------------|
|----------|-------------------|--------|----------|---------------------|

Cultural Response

Please refer disclaimer Overleaf.

| | | | | |
|--|-------------------|--------------|--------|------------------|
| <i>Escherichia coli</i> ATCC 25922 | 50-100 | luxuriant | >=50% | pink to red |
| <i>Enterobacter aerogenes</i> ATCC 13048 | 50-100 | luxuriant | >=50% | pink to red |
| <i>Enterococcus faecalis</i> ATCC 29212 | 50-100 | fair to good | 30-40% | pale pink to red |
| <i>Proteus vulgaris</i> ATCC 13315 | 50-100 | luxuriant | >=50% | colourless |
| <i>Salmonella Paratyphi A</i> ATCC 9150 | 50-100 | luxuriant | >=50% | colourless |
| <i>Shigella dysenteriae</i> ATCC 13313 | 50-100 | fair to good | 30-40% | colourless |
| <i>Salmonella Paratyphi B</i> ATCC 8759 | 50-100 | luxuriant | >=50% | colourless |
| <i>Salmonella Enteritidis</i> ATCC 13076 | 50-100 | luxuriant | >=50% | colourless |
| <i>Salmonella Typhi</i> ATCC 6539 | 50-100 | luxuriant | >=50% | colourless |
| <i>Staphylococcus aureus</i> ATCC 25923 | >=10 ³ | inhibited | 0% | |

Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2-8°C. Use before expiry date on the label.

Reference

1. MacConkey, 1905, J. Hyg., 5:333.
2. Speck M. (Ed.), 1985, Compendium of methods for the Microbiological Examination of Foods, 2nd ed., APHA Washington, D.C.
3. Greenberg A.E., Clesceril S. and Eaton A.D., (Eds.), 1992, Standard Methods for the Examination of Water and Wastewater, 18th ed., APHA, Washington, D.C.
4. Marshall R. (Ed.), 1992, Standard Methods for the Examination of Dairy Products, 16th ed., APHA, Washington, D.C.
5. MavFaddin J., 1985, Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol. I, Williams and Wilkins, Baltimore.

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