



## Lactobacilli HiVeg Broth

MV368

Lactobacilli HiVeg Broth, also known as Elliker Broth HiVeg, is used for cultivating Streptococci and Lactobacilli of importance in the dairy industry.

### Composition\*\*

Ingredients	Gms / Litre
HiVeg hydrolysate	22.500
Yeast extract	5.000
Dextrose	5.000
Lactose	5.000
Saccharose	5.000
Sodium chloride	4.000
Sodium acetate	1.500
Ascorbic acid	0.500
Final pH ( at 25°C)	6.8±0.2

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

### Directions

Suspend 48.5 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Dispense as desired. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

### Principle And Interpretation

Lactic acid bacteria found in dairy products are a diverse group consisting primarily of *Streptococcus*, *Lactococcus*, *Leuconostoc* and homofermentative and heterofermentative *Lactobacillus species*. Lactobacilli HiVeg Broth is a modification of Lactobacilli Broth. It is prepared by replacing animal based peptones with veg peptones and it is free from BSE/TSE risk. Testing for lactic acid bacteria in dairy products may be useful for determining the cause of acid defects in products and evaluating lactic starter cultures and thus controlling the quality of curds, cheese, cultured milks etc. Lactobacilli Broth is recommended by APHA which is used for culturing Streptococci and lactobacilli in the dairy industry (1). Elliker, Anderson and Hannesson developed Elliker Broth (2), which was further modified by McLaughlin (3).

HiVeg hydrolysate provide nitrogen to the organisms. Yeast extract serves as the source of vitamin. Dextrose, lactose and saccharose are the fermentable carbohydrates and hence the sources of energy. Sodium chloride maintains the osmotic equilibrium of the medium. With the addition of ascorbic acid, the medium becomes slightly acidic which supports the growth of lactobacilli. Sodium acetate has an inhibitory effect on gram-negative bacteria and moulds, without affecting the growth of lactobacilli.

### Quality Control

#### Appearance

Cream to yellow coloured homogeneous free flowing powder

#### Colour and Clarity of prepared medium

Light amber coloured clear solution without any precipitate

#### Reaction

Reaction of 4.85% w/v aqueous solution at 25°C. pH : 6.8±0.2

#### pH

6.60-7.00

#### Cultural Response

MV368: Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth
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**Cultural Response**

<i>Lactobacillus casei</i> ATCC 7469	50-100	luxuriant
<i>Lactobacillus lactis</i> ATCC 19435	50-100	luxuriant
<i>Lactobacillus plantarum</i> ATCC 8014	50-100	luxuriant
<i>Streptococcus cremoris</i> ATCC 19527	50-100	luxuriant(incubated at 30-32°C for 24-48 hours)
<i>Streptococcus thermophilus</i> ATCC 14486	50-100	good-luxuriant

**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.Marshall R., (Ed.), 1993, Standard Methods for the Examination of Dairy Products, 16th Ed., American Public Health Association, Washington, D.C.
- 2.Elliker P. R., Anderson A. W. and Hannesson G., 1956, J. Dairy Sci., 39:1611.
- 3.McLaughlin, 1946, J. Bacteriol., 51:560.

Revision : 1 / 2011

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