



## Pantothenate Inoculum HiVeg™ Broth

MV542

Recommended for preparation of inoculum used in microbiological assays of Pantothenic acid or its salts.

### Composition\*\*

Ingredients	Gms / Litre
HiVeg™ hydrolysate No. 3	15.000
Yeast extract	5.000
Dextrose (Glucose)	10.000
Potassium dihydrogen phosphate	2.000
Tomato juice (100 ml)	5.000
Polysorbate 80 (Tween 80)	1.000
Final pH ( at 25°C)	6.8±0.2

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

### Directions

Suspend 38 grams in 1000 ml distilled water. Heat, if necessary to dissolve the medium completely. Dispense in tubes or flasks as desired. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

### Principle And Interpretation

Pantothenate Inoculum HiVeg Broth medium is prepared by using HiVeg hydrolysate No. 3 in place of Peptonized milk which is free from BSE/TSE risks associated with animal based peptones. This can be used for the same purpose of Pantothenate Inoculum Broth is prepared based on the formula originally designed by Kulp and White (1) and later on modified and recommended by AOAC (2) for cultivating Lactobacilli used in microbiological assays. This medium can also be used for plating *Lactobacillus acidophilus* and obtained high recovery of Lactobacilli.

HiVeg™ hydrolysate No. 3 serves as the energy source for Lactobacilli species. Dextrose serves as the fermentable carbohydrate and/or energy source. Yeast extract and HiVeg hydrolysate No.3 provides vitamin B complex, nitrogenous compounds and trace ingredients for the growth. Polysorbate 80 supplies fatty acids required for the metabolism of Lactobacilli. Tomato juice provides an acid environment in the medium resulting in inhibition of microorganisms other than acidophilic bacteria. Polysorbate 80 supplies fatty acids required for the metabolism of Lactobacilli.

### Quality Control

#### Appearance

Cream to yellow may have green tinge homogeneous free flowing powder

#### Colour and Clarity of prepared medium

Medium amber coloured clear solution.

#### Reaction

Reaction of 3.8% w/v aqueous solution at 25°C. pH : 6.8±0.2

#### pH

6.60-7.00

#### Cultural Response

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

Organism	Inoculum (CFU)	Growth
<i>Lactobacillus casei</i> ATCC 9595	50-100	luxuriant
<i>Lactobacillus leichmannii</i> ATCC 4797	50-100	luxuriant

*Lactobacillus plantarum* 50-100 luxuriant  
*ATCC 8014*

### 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.Kulp, J.W.L. and White, V. 1932. Science, 76.
- 2.Official Methods of Analysis of AOAC, International. 2005 Williams Ed., vol. 18. Washington, D.C: AOAC.

Revision : 03/ 2018

### Disclaimer :

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related HiMedia™ publications. The information contained in this publication is based on our research and development work and is to the best of our knowledge true and accurate. HiMedia™ Laboratories Pvt Ltd reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory,diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.