

# **Technical Data**

# Lactobacillus MRS HiVeg<sup>TM</sup> Agar (MRS HiVeg<sup>TM</sup> Agar)

**MV641** 

#### Intended use

Recommended for cultivation of all Lactobacillus species from clinical and non-clinical samples.

#### Composition\*\*

Ingredients	Gms / Litre
HiVeg™ peptone No. 3	10.000
HiVeg™ extract	10.000
Yeast extract	5.000
Dextrose (Glucose)	20.000
Tween 80 (Polysorbate 80)	1.000
Ammonium citrate	2.000
Sodium acetate	5.000
Magnesium sulphate	0.100
Manganese sulphate	0.050
Dipotassium hydrogen phosphate	2.000
Agar	12.000
Final pH ( at 25°C)	6.5±0.2

<sup>\*\*</sup>Formula adjusted, standardized to suit performance parameters

#### **Directions**

Suspend 67.15 grams in 1000 ml purified/distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C. Mix well and pour into sterile Petri plates.

## **Principle And Interpretation**

Lactobacilli MRS media are based on the formulation of deMan, Rogosa and Sharpe (1) with slight modification. It supports luxuriant growth of all Lactobacilli from oral cavity (2), dairy products (3), foods (2), faeces (4,5) and other sources (6).

Lactobacillus MRS HiVeg<sup>TM</sup> Agar (MRS HiVeg<sup>TM</sup> Agar) is prepared by completely replacing animal based peptone with vegetable peptones to avoid BSE/TSE risks associate with animal peptones. HiVeg<sup>TM</sup> peptone No. 3 and HiVeg<sup>TM</sup> extract supply nitrogenous and carbonaceous compounds. Yeast extract provides vitamin B complex and dextrose is the fermentable carbohydrate and energy source. Polysorbate 80 supplies fatty acids required for the metabolism of Lactobacilli. Sodium acetate and ammonium citrate inhibit Streptococci, moulds and many other microorganisms. Magnesium sulphate and manganese sulphate provide essential ions for multiplication of lactobacilli. Phosphates provide good buffering action in the media.

Lactobacilli are microaerophilic and generally require layer plates for aerobic cultivation on solid media. When the medium is set, another layer of un-inoculated MRS Agar is poured over the surface to produce a layer plate. Lactobacilli isolated on MRS HiVeg™ Agar should be further confirmed biochemically.

### Type of specimen

Clinical samples - Faeces; Food and dairy samples

#### **Specimen Collection and Handling**

For clinical samples follow appropriate techniques for handling specimens as per established guidelines (4,5). For food and dairy samples, follow appropriate techniques for sample collection and processing as per guidelines (2,7,8). After use, contaminated materials must be sterilized by autoclaving before discarding.

#### **Warning and Precautions:**

In Vitro diagnostic Use. Read the label before opening the container. Wear protective gloves/protective clothing/eye protection/ face protection. Follow good microbiological lab practices while handling specimens and culture. Standard precautions as per established guidelines should be followed while handling clinical specimens. Safety guidelines may be referred in individual safety data sheets.

#### **Limitations:**

1. Due to nutritional variation, some strains may show poor growth.

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#### Performance and Evaluation

Performance of the medium is expected when used as per the direction on the label within the expiry period when stored at recommended temperature.

### **Quality Control**

#### Appearance

Cream to light yellow homogeneous free flowing powder

#### Gelling

Firm, comparable with 1.2% Agar gel.

#### Colour and Clarity of prepared medium

Medium to dark amber coloured, clear to slightly opalescent gel forms in Petri plates

#### Reaction

Reaction of 6.71% w/v aqueous solution at 25°C. pH: 6.5±0.2

#### pН

6.30-6.70

#### **Cultural Response**

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours or longer (with 5% CO2)

Organism	Inoculum (CFU)	Growth	Recovery
Lactobacillus casei ATCC 9595	50-100	luxuriant	>=50%
Lactobacillus fermentum ATCC 9338	50-100	luxuriant	>=50%
Lactobacillus leichmannii ATCC 7830	50-100	luxuriant	>=50%
Lactobacillus plantarum ATCC 8014	50-100	luxuriant	>=50%
Lactobacillus saki ATCC 15521(00015*)	50-100	luxuriant	>=70%
Lactobacillus lactis ATCC 19435(00016*)	50-100	luxuriant	>=70%
Pediococcus pentosaceas ATCC 33316 (00158*)	50-100	luxuriant	>=70%

Key: \* Corresponding WDCM numbers.

#### **Storage and Shelf Life**

Store dehydrated powder and the prepared medium at 2-8°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle in order to prevent lump formation due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in dry ventilated area protected from extremes of temperature and sources of ignition Seal the container tightly after use. Product performance is best if used within stated expiry period.

#### **Disposal**

User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with clinical sample must be decontaminated and disposed of in accordance with current laboratory techniques (4,5).

#### Reference

- 1. deMan J., Rogosa M. and Sharpe M., 1960, J. Appl. Bacteriol., 23:130.
- 2. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C.
- 3. Marshall R.T. (Ed.), 1992, Standard Methods for the Examination of Dairy Products, 16th ed., APHA, Washington, D.C. 4. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
- 5. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
- 6.MacFaddin J., 1985, Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol.1, Williams and Wilkins, Baltimore.

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7. Salfinger Y., and Tortorello M.L. Fifth (Ed.), 2015, Compendium of Methods for the Microbiological Examination of Foods, American Public Health Association, Washington, D.C.

8. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.

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In vitro diagnostic medical device



CE Marking



Storage temperature



Do not use if package is damaged



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