

TM 1552 - HORIE ARABINOSE ETHYL VIOLET BROTH

INTENDED USE

For cultivation and enrichment of Vibrio species.

PRODUCT SUMMARY AND EXPLANATION

Vibrio parahaemolyticus is frequently isolated from coastal waters and seafood in temperate zones throughout the world. *V.parahaemolyticus* cells are often injured during food processing. Such injured cells may not be fully recovered by plating on selective media. Therefore, enrichment should involve special media to ensure the optimum recovery of both injured and healthy cells. Horie Arabinose Ethyl Violet Broth (HAE,pH 9.0) was recommended for recovering *V.nparahaemolyticus* from refrigerated and frozen oyster homogenates.

COMPOSITION

Ingredients	Gms / Ltr		
Peptone	5.000		
Beef extract	3.000		
Sodium chloride	30.000		
Bromothymol blue	0.030		
Ethyl violet	0.001		
Arabinose	5.000		

PRINCIPLE

Peptone and Beef extract in the medium are sources of carbon, nitrogen, vitamins and minerals. Sodium chloride at 3.0% concentration protects cold and heat injured cells against inactivation. Due to fermentation of arabinose, the medium turns yellow under acidic conditions. Bromothymol blue and ethyl violet are the pH indicators.

INSTRUCTION FOR USE

- Dissolve 43.03 grams in 1000 ml purified/distilled water.
- Dispense into tubes or flasks as desired. Heat if necessary to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Mix well and dispense as desired.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Light yellow to greenish blue homogeneous free flowing powder.
Appearance of prepared medium	: Blue coloured, clear solution without any precipitate.
pH (at 25°C)	: 9.0±0.2

INTERPRETATION

Cultural characteristics observed after an incubation.

	Microorganism	ATCC	lnoculum (CFU/ml)	Growth	Colour of medium	Incubation Temperature	Incubation Period
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PRODUCT DATA SHEET

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Vibrio cholerae	15748	50-100	Good- luxuriant	Yellow	35 - 37°C	18-24 Hours
Vibrio parahaemolyticus	17802	50-100	Good- luxuriant	Yellow	35 - 37°C	18-24 Hours

PACKAGING:

In pack size of 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

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- 5. Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
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NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices. *For Lab Use Only Revision: 08 Nov., 2019