

## TMV 378 - MacCONKEY AGAR (W/ SODIUM TAUROCHOLATE W/O CV & NaCl.) (VEG.)

### INTENDED USE

For cultivation and differentiation of enteric bacteria and gram positive organisms.

### PRODUCT SUMMARY AND EXPLANATION

MacConkey Veg Agar is the modification of MacConkey Agar prepared as per Medical Microbiology by Cruickshank et al. It is a differential medium which restricts the swarming of most *Proteus* species thereby permitting greater ease in the detection and isolation of enteric organisms. It is especially useful for culturing urine specimens which may contain large number of *Proteus* species as well as potentially pathogenic gram-positive organisms. *Enterococci* produce compact tiny reddish colonies either on or beneath the surface.

### COMPOSITION

Ingredients	Gms / Ltr
Veg peptone	23.000
Lactose	10.000
Synthetic detergent No. V	2.000
Neutral red	0.040
Agar	20.000

### PRINCIPLE

Veg peptone provides necessary nitrogen source. Lactose serves as the fermentable carbohydrate source. The selective action of these media is attributed to the presence of synthetic detergent, which is inhibitory to most species of gram-positive bacteria.

### INSTRUCTION FOR USE

- Dissolve 55.0 grams of medium in 1000 ml purified/distilled water.
- Heat to boiling with gentle swirling to dissolve the agar completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Avoid overheating.
- Cool to 45-50°C. Mix well and pour into sterile Petri plates.
- The surface of the medium should be dry when inoculated.

### QUALITY CONTROL SPECIFICATIONS

- Appearance of Powder** : Pinkish beige coloured, homogeneous, free flowing powder.  
**Appearance of prepared medium** : Red coloured, clear to slightly opalescent gel forms in petri plates.  
**pH (at 25°C)** : 7.4±0.2

### INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Colour of Colony	Incubation Temperature	Incubation Period



<i>Salmonella</i> Paratyphi B	8759	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
<i>Salmonella</i> Typhi	6539	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
<i>Salmonella</i> Enteritidis	13076	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
<i>Staphylococcus</i> subsp. <i>aureus</i>	25923	50-100	Good	40-50%	Pale pink -red	35-37°C	18-24 Hours
<i>Salmonella</i> Paratyphi A	9150	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
<i>Escherichia coli</i>	25922	50-100	Luxuriant	>=70 %	Pink to red with bile precipitate	35-37°C	18-24 Hours
<i>Enterococcus</i> <i>faecalis</i>	29212	50-100	Good	40-50%	Pale pink to red	35-37°C	18-24 Hours
<i>Shigella flexneri</i>	12022	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours
<i>Enterobacter</i> <i>aerogenes</i>	13048	50-100	Luxuriant	>=70 %	Pale pink to red	35-37°C	18-24 Hours
<i>Proteus vulgaris</i>	13315	50-100	Luxuriant	>=70 %	Colourless	35-37°C	18-24 Hours

**PACKAGING:**

In pack size of 100 gm and 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.



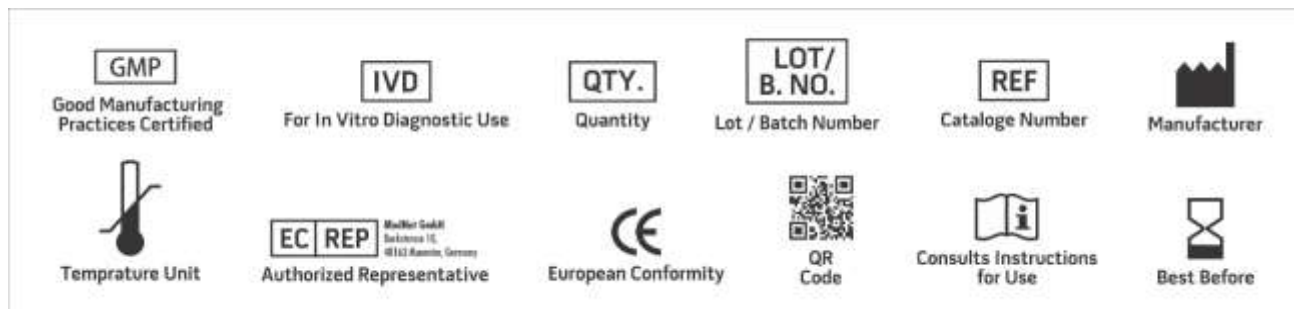
**Product Deterioration:** Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

**DISPOSAL**

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

**REFERENCES**

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**NOTE:** Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

**\*For Lab Use Only**  
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