

TMV 437 – TGB AGAR (VEG.)

INTENDED USE

For enumeration of bacteria in water and dairy products.

PRODUCT SUMMARY AND EXPLANATION

TGB Veg Agar is prepared by replacing Casein enzymic hydrolysate and Beef extract of bovine origin by Veg hydrolysate and Veg extract respectively which are of vegetable origin, hence free of BSE/TSE risks. TGB Veg Agar is a modification of Glucose Skim Milk Agar designed by Bowers and Huker. It is used for cultivation and enumeration of bacteria in milk and other dairy products and for the standard plate count of food and water.

This medium can be also used for pour plate technique. Usually 1 ml samples of appropriate dilutions of the test sample are pipetted in to sterile petriplates and molten, cooled TGB Veg Agar is added followed by gentle mixing so as to get uniform mixing. Incubate plates for 48 -72 hours at 35°C.

COMPOSITION

Ingredients	Gms / Ltr
Veg hydrolysate	5.000
Veg extract	3.000
Glucose	1.000
Agar	15.000

PRINCIPLE

Veg hydrolysate, Veg extract provide nitrogenous and carbonaceous compounds and other nutrients essential for the growth of organisms. Glucose serves as an energy source.

INSTRUCTION FOR USE

- Suspend 24 grams in 1000 ml distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Light yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder.
Appearance of prepared medium	: Light yellow coloured, clear to slightly opalescent gel forms in petri plates.
pH (at 25°C)	: 7.0 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.

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



<i>Bacillus subtilis</i>	6633	50-100	Luxuriant	>=70%	35-37°C	24-48 Hours
<i>Enterococcus faecalis</i>	29212	50-100	Luxuriant	>=70%	35-37°C	24-48 Hours
<i>Escherichia col</i>	25922	50-100	Luxuriant	>=70%	35-37°C	24-48 Hours
<i>Lactobacillus casei</i>	9595	50-100	Luxuriant	>=70%	35-37°C	24-48 Hours
<i>Pseudomonas aeruginosa</i>	27853	50-100	Luxuriant	>=70%	35-37°C	24-48 Hours
<i>Staphylococcus aureus</i>	25923	50-100	Luxuriant	>=70%	35-37°C	24-48 Hours
<i>Streptococcus pyogenes</i>	19615	50-100	Luxuriant	>=70%	35-37°C	24-48 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

1. Bowers and Huker, 1935, Tech. Bull. 228, N.Y. State Agr. Exp. Sta.
2. Standard Methods for the Examination of Dairy Products. 17th Edition, 2004 Edited by H. Michael Wehr and Joseph H. Frank.
3. Frances Pouch Downes and Keith Ito (Eds.), 2001, Compendium of Methods For The Microbiological Examination of Foods, 4th ed., APHA, Washington, D.C.
4. Eaton A.D., Clesceri L.S. and Greenberg A.E., (Eds.), 2005, Standard Methods for the Examination of Water and Wastewater, 21st ed, APHA, Washington DC.



 GMP Good Manufacturing Practices Certified	 Best Before	 Quantity	 Catalogue Number	 Manufacturer
 Temperature Unit	 Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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

***For Lab Use Only**

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