

TRM 1927 –VIOLET RED GLUCOSE AGAR

INTENDED USE

For selective isolation, detection and enumeration of coli-aerogenes bacteria in water, milk, other dairy products and clinical samples.

PRODUCT SUMMARY AND EXPLANATION

VIOLET RED BILE AGAR is used for the isolation and confirmation of coli-aerogenes in water, milk and other dairy products. It can be utilized for the presumptive identification of coliforms in milk and other food materials according to the APHA (Standard Methods for the Examination of Milk Products).

COMPOSITION

Ingredients	Gms / Ltr
Agar	15.000
Glucose	10.000
Peptone	7.000
Sodium chloride	5.000
Yeast extract	3.000
Bile salt mixture	1.500
Neutral red	0.030
Crystal violet	0.002

PRINCIPLE

The medium contains peptone and Yeast extract which acts as the source of nitrogen, sulphur, carbon, vitamins and minerals. Bile salt mixture and Crystal violet are the inhibitors of gram-positive microorganisms. Glucose is the fermentable carbohydrate. Neutral red acts as a pH indicator and helps detecting glucose fermentation. Glucose fermenting strains produce red colonies with pink-red halos. Sodium chloride is for the osmotic balance and Agar is a solidifying agent.

INSTRUCTION FOR USE

1. Violet Red Bile Glucose Agar is a ready to use solid media in glass bottle. The medium is pre-sterilized, hence sterilization is not required.
2. Prior to use, medium in the bottle can be melted either by using a pre-heated water bath.
3. Slightly loosen the cap before melting.
4. Pour liquefied agar into each plate as desired and allow them to solidify at room temperature. Plates are now ready to inoculate or refrigerate for later use

QUALITY CONTROL SPECIFICATIONS

Appearance	:	Reddish purple coloured, clear to slightly opalescent gel.
Quantity of Medium	:	100 ml of the medium in glass bottle
pH (at 25°C)	:	7.4± 0.2
Sterility Check	:	Passes release criteria

INTERPRETATION

Cultural characteristics observed after an incubation. Recovery rate is considered 100% for bacteria growth on Soya Agar.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Colour of colony	Incubation Temperature	Incubation Period
<i>Escherichia coli</i>	25922	50-100	Good-Luxuriant	>=50%	Pinkish red with bile ppt.	35-37°C	18-24 hours
<i>Enterobacter aerogenes</i>	13048	50-100	Good-Luxuriant	>=50%	Pink to pinkish red	35-37°C	18-24 hours
<i>Salmonella enteritidis</i>	13076	50-100	Good-Luxuriant	>=50%	Pink- W or W/O bile precipitate	35-37°C	18-24 hours
<i>Salmonella Typhimurium</i>	14028	50-100	Good-Luxuriant	≥50%	Pink- W or W/O bile precipitate	30-35°C	18-24 Hours
<i>Staphylococcus aureus</i>	25923	≥1000	Inhibited	0%	-	35-37°C	18-24 hours

PACKAGING

100 ml glass bottle.

STORAGE

On receipt, store bottles in the dark at 10 to 25° C. Avoid freezing and overheating. The medium may be used up to the expiration date and incubated for the recommended incubation times. Bottles from unopened packages can be used up to the expiration date. Opened bottles must be used immediately. To prepare plates or tubes from the bottled medium, it must first be liquefied. Do not liquefy any leftovers for a second time

Product Deterioration: Do not use bottles if they show evidence of microbial contamination, discoloration, 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. D.A.A. Mossel, et al., J. Bact. 84, 381. (1962).
2. D.A.A. Mossel, et al., J. Appl. Bact. 26, 444. (1963).
3. D.A.A. Mossel, et al., Appl. Microbiol. 20, 273. (1970).
4. D.L. Cousins, F. Marlatt, Enumeration of Enterobacteriaceae in milk, J. Food Protect., 53, 568 (1990).
5. American Public Health Association, Standard Methods for the Examination of Dairy Products, 15th ed. (1995).
6. J.G. Davis, Milk Testing - Dairy Industries Ltd., London, (1951). 7. R.G. Druce et al., J. Appl. Bact. 20, 1. (1957).



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

***For Lab Use Only**

Revision: 31th March. 2022

