Principle And Interpretation

HiVeg Hydrolysate No. 2 is an enzymic digest of vegetable proteins and contains highly nutritive ingredients required for cultivation of nutritionally demanding microorganisms. Growth response of this hydrolysate is comparable with Liver Hydrolysate (RM023). It can also be recommended for large scale cultivation of these bacteria for the purpose of vaccine production.

Quality Control

Appearance
Light yellow to yellow may have slight green tinge. Homogenous Free flowing powder, having characteristic odour but not putrescent.

Solubility
Freely soluble in distilled water, insoluble in alcohol.

Clarity
1% w/v aqueous solution is clear without any haziness after autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Reaction
Reaction of 2% w/v aqueous solution at 25°C.

pH
5.50-7.50

Microbial Load:

Total aerobic microbial count (cfu/gm)
By plate method when incubated at 30-35°C for not less than 3 days.
Bacterial Count : <= 2000 CFU/gram

Total Yeast and mould count (cfu/gm)
By plate method when incubated at 20-25°C for not less than 5 days.
Yeast & mould Count : <= 100 CFU/gram

Indole Test
Tryptophan Test: Passes.

Test for Pathogens

Cultural response
Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing Liver Infusion HiVeg Agar (MV374) using HiVeg Hydrolysate No. 2 as an ingredient.

Cultural Response

<table>
<thead>
<tr>
<th>Organism</th>
<th>Growth</th>
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</thead>
<tbody>
<tr>
<td><em>Brucella melitensis ATCC</em> 4309</td>
<td>Luxuriant</td>
</tr>
<tr>
<td><em>Brucella suis ATCC 6597</em></td>
<td>Luxuriant</td>
</tr>
<tr>
<td><em>Streptococcus mitis ATCC</em> 9895</td>
<td>Luxuriant</td>
</tr>
<tr>
<td><em>Clostridium sporogenes ATCC 11437</em></td>
<td>Luxuriant</td>
</tr>
</tbody>
</table>
### Chemical Analysis

- Total Nitrogen: $\geq 11.0\%$
- Amino Nitrogen: $\geq 3.80\%$
- Sodium chloride: $\leq 4.0\%$
- Loss on drying: $\leq 7.0\%$
- Residue on ignition: $\leq 11.0\%$

### Storage and Shelf Life

Store below 30°C. Use before expiry date on the label.