HiVeg™ Hydrolysate No. 3

The product can be used on its own or in conjunction with other ingredients in media for isolation of lactobacilli and bacteriological examination of dairy products.

**Principle And Interpretation**

It is an enzymic digest of vegetable proteins. It has high tryptophan content and is therefore used in media for testing the indole reaction. It serves as a source of nitrogen and also has high level of carbohydrate. Growth performance at par with Peptonized milk, suitable for Lactobacilli, yeasts and moulds.

**Quality Control**

**Appearance**
Light yellow to brownish yellow, may have a slight green tinge homogenous free flowing powder, having characteristic odour of protein, derived from vegetable source.

**Solubility**
Freely soluble in distilled/purified 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

**Test for Pathogens**
1. E.coli-Negative in 10 gms of sample
2. Salmonella species-Negative in 10 gms of sample
3. Pseudomonas aeruginosa-Negative in 10 gms of sample
4. Staphylococcus aureus-Negative in 10 gms of sample
5. C.albicans-Negative in 10 gms of sample
6. Clostridia-Negative in 10 gms of sample

**Indole test**
Tryptophan content: Passes

**Cultural response**
Cultural response observed after incubation at 35 - 37°C for 18-48 hours by preparing Universal Beer HiVeg Agar (MV415) using HiVeg™ Hydrolysate No. 3 as an ingredient.

**Cultural Response**

<table>
<thead>
<tr>
<th>Organism</th>
<th>Growth</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Acinetobacter calcoaceticus</em> ATCC 23055</td>
<td>Good-luxuriant</td>
</tr>
<tr>
<td><em>Lactobacillus acidophilus</em> ATCC 4356</td>
<td>Good-luxuriant</td>
</tr>
<tr>
<td><em>Lactobacillus fermentum</em> ATCC 9338</td>
<td>Good-luxuriant</td>
</tr>
<tr>
<td><em>Proteus vulgaris</em> ATCC 13315</td>
<td>Fair-good</td>
</tr>
</tbody>
</table>

Please refer disclaimer Overleaf.
Chemical Analysis

Total Nitrogen  \( \geq 6.0\% \)
Amino Nitrogen  \( \geq 1.50\% \)
Sodium chloride  \( \leq 5.0\% \)
Loss on drying  \( \leq 7.0\% \)
Residue on ignition  \( \leq 12.0\% \)

Storage and Shelf Life

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