



Technical Data

HiVeg™ Hydrolysate No. 3

RM275V

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

| Organism | Growth |
|---|----------------|
| Cultural Response | |
| <i>Acinetobacter calcoaceticus</i> ATCC 23055 | Good-luxuriant |
| <i>Lactobacillus acidophilus</i> ATCC 4356 | Good-luxuriant |
| <i>Lactobacillus fermentum</i> ATCC 9338 | Good-luxuriant |
| <i>Proteus vulgaris</i> ATCC 13315 | Fair-good |

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.

Disclaimer :

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