Tryptose Cycloserine Dextrose HiVeg™ Agar Base MV1233

Tryptose Cycloserine Dextrose HiVeg Agar Base is recommended for the isolation of mesophilic spore forming anaerobes in food spoilage.

Composition ** :

Ingredients	Grams/Litre
HiVeg hydrolysate No. 1	15.0
Papaic digest of soyabean meal	5.0
Yeast extract	5.0
Ferric ammonium citrate	1.0
Agar	20.0

Final pH (at 25°C) 7.6 ± 0.2
** Formula adjusted, standardized to suit performance parameters.

Directions :

Suspend 23.0 grams in 500 ml. distilled water. If desired, add 0.5 to 1.0% dextrose. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 10 minutes. Cool to 50°C and aseptically add one vial of T.S.C. Supplement (FD014). Mix well and pour into sterile petri plates.

Principle and Interpretation :

This medium is prepared by using vegetable peptones which are free from BSE/TSE risks associated with animal based peptones. Tryptose Cycloserine Dextrose HiVeg Agar Base is the modification of Tryptose Cycloserine Dextrose Agar Base which is used for isolation of mesophilic spore forming anaerobes in food spoilage (1). This medium is equally potent in performance as the original Tryptose Cycloserine Dextrose Agar Base which has been effectively used as selective media for the isolation and enumeration of mesophilic anaerobic spore formers from environmental samples collected from cannery plant surveys (2).
HiVeg hydrolysate No.1, Papaic digest of soyabean meal, yeast extract provide nitrogenous compounds, carbon, vitamin B complex and trace elements essential for *Clostridium* growth. Incorporation of D-cycloserine in this medium effectievley inhibits growth of most *Enterococci*. Some anerobes reduce sulphite to hydrogen sulphide (H_2S) which is indicated by blackening of the colonies due to presence of ferric ammonium citrate

Product Profile :		
Vegetable based (Code MV)◉		**Animal based** (Code M)
MV1233 HiVeg hydrolysate No. 1		**M1233** Tryptose
Recommended for	:	Isolation of mesophilic spore forming anaerobes in food spoilage.
Reconstitution	:	46.0 g/l
Quantity on preparation (500g)	:	10.86 L
pH (25°C)	:	7.6 ± 0.2
Supplement	:	T.S.C. Supplement (FD014), Dextrose, if desired.
Sterilization	:	121°C / 10 minutes.
Storage : Dry Medium - Below 30°C, Prepared Medium 2 - 8°C.		

Quality Control :

Appearance of powder
Yellow coloured, homogeneous, free flowing powder.
Gelling
Firm, comparable with 2.0% Agar gel.
Colour and Clarity
Light amber coloured, clear to slightly opalescent gel forms in petri plates.
Reaction
Reaction of 4.6% w/v aqueous solution is pH 7.6 ± 0.2 at 25°C
Cultural Response
Cultural characterisitics observed after an incubation at 37°C for 18-48 hours.

Organisms (ATCC)	Inoculum (CFU)	Growth	Recovery
Clostridium perfringens (12924)	10^2-10^3	luxuriant	>70%
Clostridium sporogenes (11437)	10^2-10^3	luxuriant	>70%

References :

1. Vanderzant C and Splittstoesser D (Eds) 1992, Compendium of Methods of the Microbiological Examination of Foods, 3rd ed., APHA, Washington D.C.
2. Lake, D.E. Leseniewski, R.S., Anderson, J.E., Graves, R.R. and Bremser, J.F. 1985 b. Enumeration and isolation of mesophilic anaerobic spore formers from cannery post-processing equipment, J. of Food Protection 48:794.

◉ Prepared from GMO free Vegetable proteins replacing Animal based peptones. Freedom from BSE/TSE worries.