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AgroDiagnos	Hi24	HiDtect	HiNeisseria	MAGSEP
AlbuXL	Hi25	HiDuo Autostainer	HiOsteoXL	MastiTest
AntiSept	HiAcinetobacter	HiE.coli	HiPer	Metaloop
AquaLab	HiAdipoXL	HiEcoAirflow	HiPurA	Microl
Aureus Alert	HiAdjv	HiEncap	HiPurair	MolBio HiMedia
Auto HiPette	HiAir Petri	HiEndoXL	HiRapid	MRSA Alert
Autopette	HiAir Purifier	HiEnterococci	HiSafe Blood Culturing	NoSera & AgroDiagnos
Carbokit	HiAquaCheck	HiFast	HiSalmonella	ObsteSept
Cell Culture	HiAssorted	_ HiFi	HiSelective	Octodiscs
Certichlor	HiBacillus	HiFluoro	HiSensitivity	Phytajar
Certisafe	HiBio-ID	_ HiFoliar	HiSep	PlantiGen HiMedia
CleriGar	HiCandida	HiFoliar Nutrient	HiShield	Plantray
CleriGel	HiCaps	HiFresh	Hisol	Quicksep
Clinicol	HiCarbo	HiGel	HiSpark	Rajhans
Combiclean	HiCarbohydrate	HiGelacryl	HiStaph	RDP Trio
CombiPura	HiCare	HiGiene	Hi-Steri	Spark
CombiSept	HiCartri	HiGlutaXL	Histerine	Ste rapid
CryoXL	HiCertichlor	HiH ₂ S	HiStrep	Ste rub
EnviroGel	HiChondroXL	Hilgloo	HiSurba	Sterhand
EZ Blue	HiColiform	_ HilMVic	HiTest	Steriswift
EZ Mycoplasma	HiComb	HiKaryoXL	HiTetra	Steriwash
EZAssay	HiCombat	_ HiListeria	HiTouch	SurgiSept
EZcount	HiCombi Dual	HiLoop	HiVeg	Test N B Sure
EZdetect	HiCrome	Hi-Media	HiVeg Base	Uricol
EZkill	HiCryl	HiMedia ATM	HiVeg Media	VRE Alert
EZSep	HiCulture	HiMedia Consumables	HiVegTONEs	XPress
EZstain	HiCynth	HiMedia DCM	HiVibrio	X-Press Blue
EZXpand	HiDex	HiMedia Fastest	HiViral	Zymefree
EzyMIC	HiDiff	HiMedia HiDtect	HiWater	
Flexiloop	HiDip slides	HiMedia LabAid	HiWipe	
Flexiplate	HiDiscs	HiMedia Laboratories Pvt. Limited	HybridoXL	
For Life is precious	Hidophor	HiMedia Swiftest	Life is precious	

GelGellan

Granulated

Hidophos

Hidorex

HiMesoXL

HiMotility

LoSera

MAGBEADS



he efficacy of Food Safety hinges on effective use of microbiological tools however, the safety of these tools themselves needs to be looked into first.

The mad-cow disease of past few years has fouled many a microbiological testing tool due to the uncertain origin of some peptone constituents. This question needs to be addressed by the food microbiologist to begin with.

The BSE/TSE apprehensions must be removed from our collective subconscious so that they are not allowed to colour our imagination and our testing procedures, to in turn succeed in placing riders on the flawlessness of our tests.

This line of thinking fired the imagination of HiMedia's research team some 9 years ago. The results came soon in the shape of world's first range of vegetable peptones which were 100% animal free. These were standardized against the results obtained from animal

based peptones.

F-r-e-e-d-o-m The present catalogue presents from BSE / TSE worries the technical specifications of

these peptones in dehydrated powder form, as well as their comparative performance against corresponding animal based peptones.

We invite the Food Safety specialists to ask us for samples of these animal free peptones for their own evaluation.











PRODUCT INDEX

of Equivalent Vegetable Peptones To Animal Based Peptones

Vegetable Based Peptones				Based Peptones
Code No.	Vegetable Based Product	Page No.	Code No.	Animal Based Product
RM001V	HiVeg™ Peptone	1	RM001	Peptone
RM635V	HiVeg™ Peptone No. 1	2	RM635	Meat Peptone
RM020V	HiVeg™ Peptone No. 2	3	RM020	Gelatin Peptone
RM005V	HiVeg™ Peptone No. 3	4	RM005	Proteose Peptone
RM006V	HiVeg™ Peptone No. 4 (HiVeg™ Mycological Peptone)	5	RM006	Peptone M
RM021V	HiVeg™ Peptone No. 5	6	RM021	Bio Peptone
RM015V	HiVeg™ Special Peptone (HiVeg™ Peptone special)	7	RM015	Peptone Special
RM002V	HiVeg™ Extract	8	RM002	Meat Extract B Powder
RM003V	HiVeg™ Extract No. 1	9	RM003	Meat Extract Powder
RM326V	HiVeg™ Extract No. 2	10	RM326	Liver Extract Powder
RM014V	HiVeg™ Hydrolysate	11	RM014	Tryptone/Casein Enzymic Hydrolysate Type I
RM030V	HiVeg™ Hydrolysate No. 1	12	RM030	Tryptose
RM023V	HiVeg™ Hydrolysate No. 2	13	RM023	Liver Hydrolysate
RM275V	HiVeg™ Hydrolysate No. 3	14	RM275	Peptonised Milk
RM012V	HiVeg™ Hydrolysate No. 4	15	RM012	Lactalbumin hydrolysate
RM028V	HiVeg™ Hydrolysate No. 6	16	RM028	Casein Enzyme Hydrolysate, Type II
RM013V	HiVeg™ Acid Hydrolysate	17	RM013	Casein Acid Hydrolysate, Technical
RM498V	HiVeg™ Acid Hydrolysate No	.1 18	RM498	Casein Acid Hydrolysate
RM022V	HiVeg™ Infusion No. 1	19	RM022	Liver Infusion Powder
RM192V	HiVeg™ Infusion No. 2	20	RM192	Meat Infusion Powder
RM191V	HiVeg™ Infusion	21	RM191	Heart Infusion Powder
RM6392V	HiVeg™ Peptone B	22	RM6392	Proteose Peptone B
RM6394V	HiVeg™ Proteose Peptone	A 23	RM6394	Proteose Peptone A
RM188V	HiVeg™ Special Infusion	24	RM188	Brain Heart Infusion Powder

In addition to the above products HiMedia already has regular non-animal source raw materials as under:

		Page No.
RM9149V	HiVeg™ Pea Hydrolysate	25
RM9150V	HiVeg™ Peptone F	26
RM2565	Oat Meal Powder	26
RM6406	Gluten Hydrolysate, Maize	27
RM007	Soya Peptone	28
RM194	Yeast Autolysate	29
RM027	Yeast Extract Powder	30



It is recommended for use as a culture media ingredient in variety of media as well as for commercial production of enzymes, vaccines, antibiotics and other products. It can successfully replace animal origin Peptone (RM001) in all culture media.

Principle and Interpretation:

HiVeg[™] Peptone is an enzymic hydrolysate of vegetable proteins that gives comparable growth promoting properties as animal origin Peptone (RM001).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous 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 of 2% w/v aqueous solution at 25°C.

Hq

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)

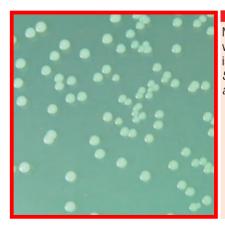
By plate method when incubated at 20-25°C for not less than 5 days. Yeast & mould Count : <= 100 CFU/gram

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



Nutrient Agar (M001) where **Peptone (RM001)** is used as an ingredient Staphylococcus aureus (ATCC 25923)

Cultural Response

Cultural response observed after incubation at 35 - 37°C for 18-48 hours by preparing Nutrient HiVeg™ Agar (MV001), using HiVeg[™] Peptone as an ingredient.

Organism

Escherichia coli ATCC 25922 Pseudomonas aeruginosa ATCC 27853 Enterobacter aerogenes ATCC 13048 Salmonella Typhi ATCC 6539 Staphylococcus aureus ATCC 25923 Streptomyces albus ATCC 3004 Streptococcus pyogenes ATCC 19615

Neisseria gonorrhoeae ATCC 19424

Growth

luxuriant luxuriant luxuriant luxuriant luxuriant luxuriant

luxuriant w/ beta haemolysis (With addition of sterile 5% sheep blood to above medium, after an incubation at 35-37°C for 48 hours. luxuriant w/ beta haemolysis

(With addition of sterile 10% sheep blood to above medium heated to 80-90°C until blood has turned to chocolate brown and incubated in 10% CO_a atmosphere

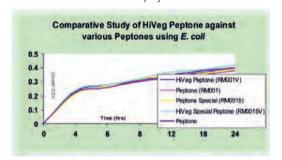
at 35-37°C for 48 hours).

Chemical Analysis

Total Nitrogen >= 11.0% Amino Nitrogen > = 3.50%Sodium chloride <=5.0%<=7.0%Loss on drying Residue on ignition <= 15%

Storage and Shelf Life:

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





Nutrient HiVeg™ Agar (MV001) where **HiVeg™ Peptone** (RM001V) is used as an ingredient. Staphylococcus aureus (ATCC 25923)

It is recommended for use in general purpose culture media for routine cultivation of a variety of microorganisms. It can also be used in mass scale cultivation of microorganisms for antibiotics, enzymes, vitamins production or for other similar products of microbial origin.

Principle and Interpretation:

HiVeg™ Peptone No. 1 is an enzymic hydrolysate of specially selected vegetable proteins. It is recommended for use in bacteriological culture media that can successfully replace Meat Peptones (RM635).

Quality Control:

Appearance of powder

Light yellow to yellow may have slight green tinge, homogeneous free flowing powder having characteristic odour but not putrescent.

Freely soluble in distilled/purified water, insoluble in alcohol.

Clarity

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

Reaction

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

Hq

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

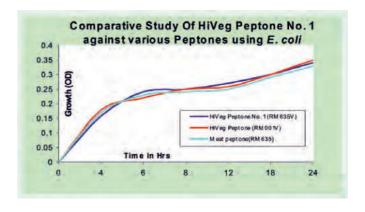


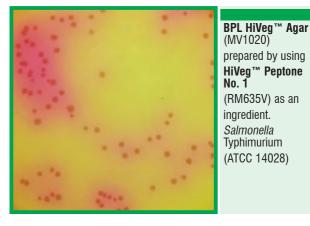
Cultural Response

Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing BPL HiVeg™ Agar (MV1020) using HiVeg™ Peptone No. 1 as an ingredient.

Organism	Growth	Colour of colony
Bacillus subtilis ATCC 6633	None-poor	-
Enterococcous faecalis ATCC 29212	None-poor	-
Escherichia coli ATCC 25922	Good-luxuriant	Yellow
Salmonella Choleraesuis ATCC 13312	Good-luxuriant	Pink-red
Salmonella Enteritidis ATCC 13076	Good-luxuriant	Pink-red
Salmonella Typhimurium ATCC 14028	Good-luxuriant	Pink - red
Staphylococcus aureus ATCC 25923	None-poor	-
Chemical Analysis		
Total Nitrogen	>= 10.0%	
Amino Nitrogen	>= 3.50%	
Sodium chloride	<= 4.50%	
Loss on drying	<= 7.0%	
Residue on ignition	<= 10.0%	

Storage and Shelf Life:







It is recommended to be used in following media: Antibiotic assay media yielding low but reliable and reproducible growth levels. Media for fermentation studies: Purple HiVeg™ Agar Base (MV098), Purple HiVeg™ Broth Base (MV284), Wort HiVeg™ Media (MV129, MV333) Urea HiVeg™ Agar Base (MV112), MacConkey HiVeg™ Agar (MV008, MV081), Violet Red HiVeg™ Agar (MV049), etc.

Principle and Interpretation:

HiVeg™ Peptone No. 2 is prepared under controlled conditions by enzymic digestion of vegetable proteins. It has nutritional characteristics that matches with Gelatin peptone (RM020).

Quality Control:

Appearance of powder

Light yellow to yellow,may have slight green tinge, homogeneous free flowing powder, having characteristic odour but not putrescent.

Solubility

Freely soluble in distilled/purified water,insoluble in alcohol and ether.

Clarity

1% w/v aqueous solution is clear without any haziness after autoclaving at 15 lbs pressure (121 $^{\rm o}C$) for 15 minutes.

Reaction

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

рΗ

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

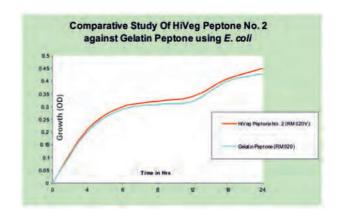
Cultural Response

Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing MacConkey HiVeg™ Agar (MV082) using HiVeg™ Peptone No.2 as an ingredient.

Throg Toptono 140.2 do anting	groatorit.	
Organism	Growth	Colour of colony
Escherichia coli ATCC 25922	Luxuriant	Pink to red with bile precipitate
Enterobacter aerogenes ATCC 13048 Enterococcus faecalis ATCC 29212 Proteus vulgaris ATCC 13315 Salmonella Paratyphi A ATCC 9150 Shigella flexneri ATCC 12022 Salmonella Paratyphi B ATCC 8759 Salmonella Enteritidis ATCC 13076 Salmonella Ttyphi ATCC 6539 Staphylococcus aureus ATCC 25923 Chemical Analysis Todium Chloride Loss on drying	Luxuriant Fair to good Luxuriant Luxuriant Fair to good Luxuriant Luxuriant Luxuriant Fair-good >= 11.50% >= 3.80% <= 4.0% <= 7.0%	bile precipitate Pale pink to red Colourless to pink Colourless Colourless Colourless Colourless Colourless Colourless Pale pink -red
Residue on ignition	<= 11.0%	

Storage and Shelf Life:

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



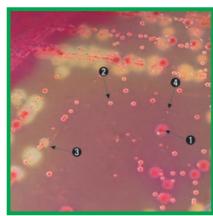


MacConkey Agar w/o CV, NaCl w/0.5% Sodium tourocholate

(M082) where **Gelatin Peptone** (**RM020**)

- is used as an ingredient.

 1. Escherichia coli
 (ATCC 25022)
- (ATCC 25922) 2. *Staphylococcus aureas* (ATCC 25923)
- 3. *Salmonella* Typhi (ATCC 6539)
- 4. Enterococcus faecalis (ATCC 29212)



MacConkey HiVeg[™] Agar (MV082) where **HiVeg[™] Peptone No. 2** (**RM020V**) is used as an ingredient

- as an ingredient.

 1. Escherichia coli
- (ATCC 25922)
 2. Staphylococcus aureas
- (ATCC 25923) 3. *Salmonella* Typhi (ATCC 6539)
- 4. Enterococcus faecalis (ATCC 29212)



It is highly nutritious and can be employed in culture media for bulk production of antibiotics, enzymes, veterinary preparations, bacterial toxins, etc. It is recommended for use in media that support good growth of a large number of microorganisms including Staphylococci, Streptococci, Pneumococci, Meningococci, Gonococci, among others which require a highly nutritious medium. It is not recommended for carbohydrate studies.

Principle and Interpretation:

HiVeg™ Peptone No. 3 is an enzymic hydrolysate of vegetable proteins and recommended for cultivation of fastidious pathogens. It can successfully replace Proteose peptone (RM005).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight greenish tinge, homogeneous 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.

рΗ

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

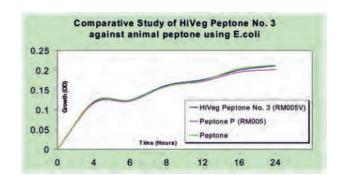
Cultural Response

Cultural response observed after incubation at 35 - 37° C for 18-48 hours by preparing Proteose HiVegTM Agar (MV1176), using HiVegTM Peptone No 3 as an ingredient.

Urganism	Growth
Vibrio cholerae ATCC15748	Luxuriant
Vibrio parahaemolyticus ATCC11344	Luxuriant
Chemical Analysis	
Total Nitrogen	>= 10.0%
Amino Nitrogen	>= 3.50%
Sodium chloride	<= 5.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 12%

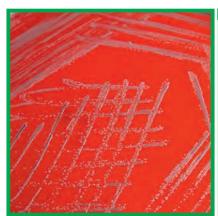
Storage and Shelf Life:

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





Dextrose Proteose Peptone Agar Base (M734) prepared by using Proteose **Peptone (RM005)** as an ingredient. Corynebacterium diphtheriae (ATCC 11913)



Dextrose Proteose
Peptone HiVeg™
Agar Base (MV734)
prepared by using
HiVeg™ Peptone No.
3 (RM005V) as an ingredient.
Corynebacterium diphtheriae (ATCC 11913)



Recommended for use as culture media ingredient in variety of media for cultivation of yeasts and moulds.

Principle and Interpretation:

HiVeg™ Peptone No. 4 is prepared under controlled condition from vegetable proteins. It is highly nutritious and supports heavy growth of a wide variety of microorganisms comparable with Peptone M (RM006).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous 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.

рΗ

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



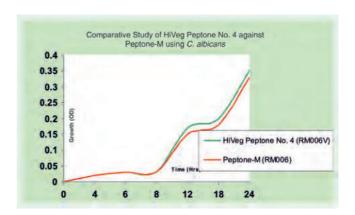
Malt Extract Agar (M137) where **Mycological peptone (RM006)** is used as per ingredient *Candida albicans* (ATCC 10231)

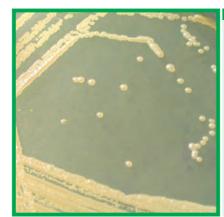
Cultural Response

Cultural response observed after incubation at 25-30°C for 48-72 hours by preparing Malt Extract HiVeg™ Agar (MV137) using HiVeg™ Peptone No.4 as an ingredient.

Urganisin	Growiii
Candida albicans ATCC10231	Luxuriant
Saccharomyces cerevisiae ATCC 9763	Luxuriant
Aspergillus brasiliensis ATCC 16404	Luxuriant
Chemical Analysis	
Total Nitrogen	>= 9.50%
Amino Nitrogen	> = 3.0%
Sodium chloride	<= 5.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 18%

Storage and Shelf Life:





Malt Extract HiVeg™
Agar (MV137)
where HiVeg™
Peptone No. 4
(RM006V) is used as
an ingredient
Candida albicans
(ATCC 10231)



It can be used for cultivation of fastidious microorganisms in Columbia Broth Base HiVeg™ (MV145), Dextrose HiVeg™ Agar (MV044), Casman HiVeg™ Agar (MV201) etc. Large scale production of antibiotics, enzymes and other products of microbiological origin.

Principle and Interpretation:

HiVeg[™] Peptone No.5 is a mixture of enzymic digests of vegetable proteins. It has high nutritive values to meet the growth requirements of wide variety of microorganisms. It can successfully replace Biopeptone (RM021).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous free flowing 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.

pН

5.50-7.50

Microbial Load:

Total aerobic microbial count (cfu/gm)

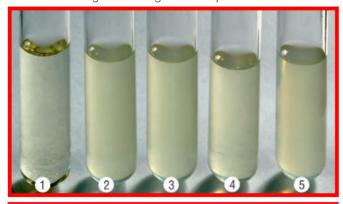
By plate method when incubated at 30-35°C for not less than 3 days. Bacterial Count : <= 2000 CFU/gram

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



Columbia Broth Base (M145) where Biopeptone (RM021) is used as an ingredient.

- 1. Control 2. S. pyogenes (ATCC 19615) 3. N. meningitidis (ATCC 13090)
- 4. S. mitis (ATCC 9895) 5. S. aureus (ATCC 25923)

Indole test

Tryptophan content: Passes

Cultural Response

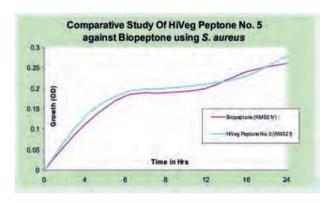
Cultural response observed after incubation at 35 - 37°C for 18-48 hours by preparing Columbia Broth Base, HiVeg™ (MV145),using HiVeg™ Peptone No.5 as an ingredient.

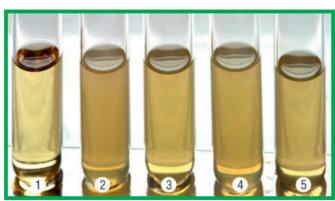
Organism	Growth
Clostridium perfringens ATCC 12924	Luxuriant
Neisseria meningitidis ATCC 13090	Luxuriant
Staphylococcus aureus ATCC 25923	Luxuriant
Streptococcus pyogenes ATCC 19615	Luxuriant
Streptococcus mitis ATCC 9895	Luxuriant
Chemical Analysis	
Total Nitrogen	>= 11.09

Total Nitrogen	>= 11.0%
Amino Nitrogen	>= 3.50%
Sodium chloride	<= 6.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 10.0%

Storage and Shelf Life:

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





Columbia Broth Base HiVeg™ (MV145) where **HiVeg™ Peptone No. 5** (RM021V) is used as an ingredient.

- 1. Control 2. S. pyogenes (ATCC 19615) 3. N. meningitidis (ATCC 13090)
- 4. S. mitis (ATCC 9895) 5. S. aureus (ATCC 25923)



HiVeg™ Special Peptone (HiVeg™ Peptone Special)

RM015V

It can be used for the preparation of media for cultivation of following bacteria: Neisseria species: G C HiVeg™ Agar Base (MV434), Thayer Martin HiVeg™ Medium Base (MV413) Yersinia species: Yersinia Selective HiVeg™ Agar Base (MV843). Staphylococci and Streptococci: Columbia Blood Agar Base HiVeg™ (MV144). It can also be used for cultivation of other fastidious bacteria on large scale.

Principle and Interpretation:

HiVeg[™] Special Peptone is manufactured under controlled conditions from vegetable proteins. It is especially adapted for the preparation of media for culturing fastidious bacteria and supports cultural characteristics comparable with Peptone special (RM015).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous 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.

pН

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

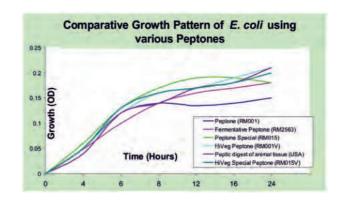
Cultural Response

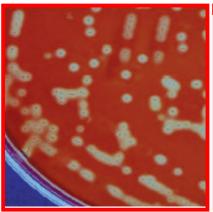
Cultural response observed after incubation at 35 - 37° C for 18-48 hours by preparing Columbia Blood Agar Base HiVeg[™] (MV144) using HiVeg[™] Special Peptone as an ingredient.

Organism	Growth	Haemolysis
Neisseria meningitidis ATCC 13090	Luxuriant	none
Staphylococcus aureus ATCC 25923	Luxuriant	beta / gamma
Staphylococcus epidermidis ATCC 12228	Luxuriant	gamma
Streptococcus pneumoniae ATCC 6303	Luxuriant	alpha
Streptococcus pyogenes ATCC 19615	Luxuriant	beta
Chemical Analysis		
Total Nitrogen	>= 11.50%	
Amino Nitrogen	>= 3.80%	
Sodium chloride	<= 4.0%	
Loss on drying	<= 7.0%	
Residue on ignition	<= 9.0%	

Storage and Shelf Life:

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





Columbia Blood Agar Base (M144) prepared by using **Special Peptone (RM015)** as an ingredient. *S. pyogenes* (ATCC 19615)



Columbia Blood
Agar Base HiVeg™
(MV144) prepared by
using
HiVeg™ Special
Peptone (RM015V) as
an ingredient.
S. pyogenes
(ATCC 19615)



HiVeg™ Extract RM002V

It can be used successfully in following culture media in place of Meat Extract B: General purpose media: Meat Extract B Agar, HiVeg™ (MV806) / HiVeg™ Broth (MV807) and Nutrient HiVeg™ Agar(MV001) / Broth (MV002) etc. Diagnostic media: CLED HiVeg™ Agar (MV352/MV792), DCLS HiVeg™ Agar (MV160), TSI HiVeg™ Agar (MV021), Wilson Blair HiVeg™ Agar Base (MV331), etc. Bulk production of antibiotics, enzymes and other products.

Principle and Interpretation:

HiVeg™ Extract is prepared under controlled condition by extracting vegetable proteins. Its Recommended concentration for use is 0.3 - 0.5% w/v and the growth promoting properties are comparable to Meat Extract B Powder (RM002).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous 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.

pН

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

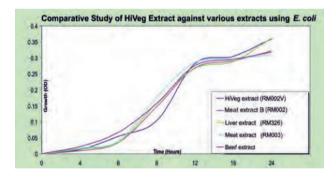
Cultural Response

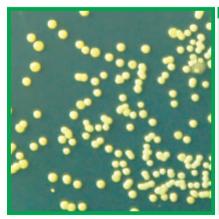
Cultural response observed after incubation at 35 - 37°C for 18-48 hours by preparing Nutrient HiVeg™ Agar (MV001),using HiVeg™ Extract as an ingredient.

Organism	Growth
Escherichia coli ATCC 25922	Luxuriant
Pseudomonas aeruginosa ATCC 27853	Luxuriant
Staphylococcus aureus ATCC 25923	Luxurian
Salmonella Typhi ATCC 6539	Luxuriant
Streptococcus pyogenes ATCC 19615	Luxurian
Chemical Analysis	
Total Nitrogen	>= 9.0%
Amino Nitrogen	>= 3.0%
Sodium chloride	<= 5.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 12%

Storage and Shelf Life:

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





Agar No. 2 (MV1269) containing **HiVeg™ Extract (RM002V)** as an ingredient. *E. coli* (ATCC 25922)

Nutrient HiVea™



HiVeg™ Extract No. 1

RM003V

It is used as follows: General purpose media: Standard Nutrient HiVeg™ Media (MV877/ MV116), Staphylococcus Enrichment HiVeg™ Broth (MV464), Disinfectant Test HiVeg™ Broth (MV354). Diagnostic Media: Yersinia Isolation HiVeg™ Agar (MV564), Salmonella HiVeg™ Agar ÖNÖZ (MV573), Inositol Brilliant Green HiVeg™ Agar (MV574), etc. Bulk production of antibiotics, enzymes, steroid vaccines and other products of microbiological origin.

Principle and Interpretation:

HiVeg™ Extract No. 1 is prepared under controlled conditions by extracting vegetable proteins. Cultural response is comparable with Meat extract powder (RM003). 0.3 - 0.5% concentration supports the growth of fastidious organisms, when combined with suitable vegetable peptones.

Quality Control:

Appearance of powder

Light yellow to yellow may have slight green tinge, homogeneous free flowing powder, having characteristic odour but not putrescent.

Solubility

Freely soluble in distilled/purified water, insoluble in alcohol.

Clarity

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

Reaction

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

pН

5.50-7.50

Microbial Load:

Total aerobic microbial count (cfu/gm)

By plate method when incubated at $30-35^{\circ}$ 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

Yersinia Isolation Agar (M564) using **Meat Extract** (**RM003**) as an ingredient. Y. enterocolitica (ATCC 27729)

Indole test

Organism

Tryptophan content: Passes

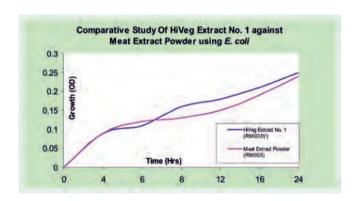
Cultural Response

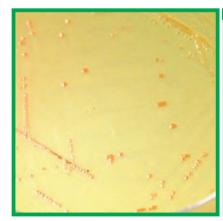
Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing Yersinia Isolation HiVeg™ Agar (MV564) using HiVeg™ Extract No.1 as an ingredient.

Organism	arowin
Escherichia coli ATCC 25922	none-poor
Proteus mirabilis ATCC 25933	fair-good
Salmonella Typhimurium ATCC 14028	fair-good
Shigella flexneri ATCC 12022	none-poor
Yersinia enterocolitica ATCC 27729	good-luxurian
Chemical Analysis	
Total Nitrogen	>= 11.50%
Amino Nitrogen	>= 3.50%
Sodium chloride	<= 4.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 9.50%

Storage and Shelf Life:

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





Yersinia Isolation
HiVeg™ Agar (MV564)
using HiVeg™ Extract
No.1 as an ingredient.
Y. enterocolitica
(ATCC 27729)



It can be employed for cultivation of fastidious anaerobic bacteria such as Brucellae and Clostridia by adding to Thioglycollate HiVeg[™] media (MV009/ MV010). It can also be incorporated in Blood Agar Base No. 2, HiVeg[™] (MV834) and for cultivation of a wide variety of pathogenic microorganisms and for bulk production of vaccines, steroids, enzymes, etc.

Principle and Interpretation:

HiVeg™ Extract No. 2 is a specially prepared dehydrated extract of vegetable proteins. Growth response of this vegetable extract is comparable to Liver Extract powder (RM326).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous 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.

pН

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



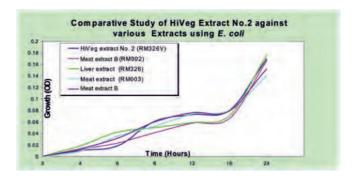
Blood Agar Base No. 2, (M834) where **Peptone (RM001)** is used as an ingredient Staphylococcus aureus (ATCC 25923)

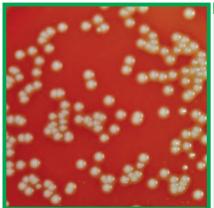
Cultural Response

Cultural response observed after incubation at 35 - 37°C for 18-48 hours by preparing Blood Agar Base No. 2, HiVeg™ (MV834) using Veg Extract No. 2 as an ingredient.

Organism Neisseria meningitidis ATCC 13090 Staphylococcus aureus ATCC 25923 Streptococcus pneumoniae ATCC 6303 Streptococcus pneumoniae ATCC 10615	Growth Good-luxuriant Good-luxuriant Good-luxuriant	Haemolysis None Beta Alpha
Streptococcus pyogenes ATCC 19615 Chemical Analysis Total Nitrogen Amino Nitrogen Sodium chloride Loss on drying Residue on ignition	Good-luxuriant >= 10.0% >= 3.50% <= 4.20% <= 7.0% <= 11.50%	Beta

Storage and Shelf Life:





Blood Agar Base No. 2, HiVeg™ (MV834) where **HiVeg™ Peptone** (**RM001V**) is used as an ingredient. Staphylococcus aureus (ATCC 25923)



Recommended for the cultivation of a wide variety of organisms for indole production and fermentation studies.

Principle and Interpretation:

HiVeg™ Hydrolysate is prepared by enzymic hydrolysis of vegetable proteins to suit cultural response comparable with Casein enzymic Hydrolysate Type I (Milk Protein) (Tryptone Type I) (RM014).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous 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.

pН

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)

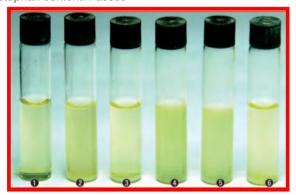
By plate method when incubated at 20-25°C for not less than 5 days. Yeast & mould Count : <= 100 CFU/gram

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



Soyabean Casein Digest Medium (M011) where **Casein Enzymic Hydrolysate** (RM014) is used as an ingredient.

- 1. Control 2. S. aureus (ATCC 25923) 3. S. pyogenes (ATCC 19615)
- 4. N. meningitidis (ATCC 13090) 5. B. vulgatus (ATCC 8482)
- 6 C. albicans (ATCC 10231)

Cultural Response

Cultural response observed after incubation at 35 - 37°C for 18-48 hours by preparing HiVeg[™] Soyabeen Casein Digest Medium (MV011), using HiVeg[™] Hydrolysate as an ingredient.

Organism

Escherichia coli ATCC 25922
Pseudomonas aeruginosa ATCC 27853
Enterobacter aerogenes ATCC 13048
Salmonella Typhi ATCC 6539
Staphylococcus aureus ATCC 25923
Streptomyces albus ATCC 3004
Streptococcus pyogenes ATCC 19615

Neisseria gonorrhoeae ATCC 19424

Growth

at 35-37°C).

Characteristic, luxuriant growth Luxuriant w/ beta haemolysis (with addition of sterile 5% sheep blood in above medium after 48 hours of incubation at 35-37°C). Luxuriant w/ beta haemolysis (with addition of sterile 10% sheep blood to above medium heated to 80 to 90°C until blood has turned to chocolate brown and incubated in 10% CO.

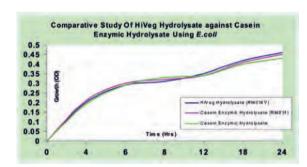
atmosphere after 48 hours of incubation

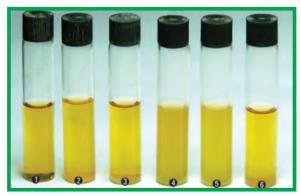
Chemical Analysis

Total Nitrogen	>= 11.0%
Amino Nitrogen	>= 3.0%
Sodium chloride	<= 4.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 10.0%

Storage and Shelf Life:

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





Soyabean HiVeg™ Medium (MV011) prepared by using HiVeg™ Hydrolysate (RM014V) as an ingredient.

- 1. Control 2. S. aureus (ATCC 25923) 3. S. pyogenes (ATCC 19615)
- 4. N. meningitidis (ATCC 13090) 5. B. vulgatus (ATCC 8482)
- 6 *C. albicans* (ATCC 10231)



HiVeg™ Hydrolysate No. 1

RM030V

It can be used in following media: Tryptose Media: for cultivation of fastidious microorganisms and for preparing Blood Agars, HiVeg™ (MV073/MV834). HiVeg™ hydrolysate No. 1 aids in maintaining blood cells in excellent state, thus haemolytic reactions can be easily demonstrated. Vaccine Preparation Media: for rapid and luxuriant growth as desired for large scale manufacturing of vaccines and toxins.

Principle and Interpretation:

HiVeg™ Hydrolysate No. 1 is specially prepared enzymic hydrolysate of vegetable proteins that can successfully replace Tryptose (RM030).

Quality Control:

Appearance of powder

Light yellow to yellow, may have slightly green tinge, homogeneous free flowing powder, having characteristic but not putrescent odour.

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.

рΗ

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 $20-25^{\circ}$ 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

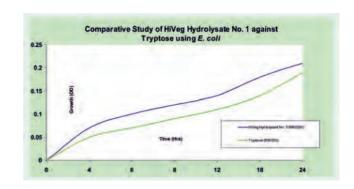
Cultural Response

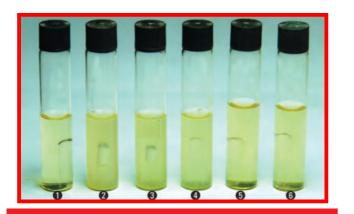
Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing Lauryl Tryptose HiVeg™ Broth (MV080) using HiVeg™ Hydrolysate No. 1 as an ingredient.

3 3 , ,	0	
Organism	Growth	Gas
Enterobacter aerogenes ATCC 13048	Luxuriant	Gas production Positive
Escherichia coli ATCC 25922	Luxuriant	Gas production Positive
Staphylococcus aureus ATCC 25923	Inhibited	-
Enterococcus faecalis ATCC 29212	Inhibited	-
S. Typhimurium ATCC 14028	Luxuriant	Gas production Negative
Chemical Analysis		
Total Nitrogen	>= 10.0%	
Amino Nitrogen	>= 3.0%	
Sodium chloride	<= 4.50%	
Loss on drying	<= 7.0%	
Residue on ignition	<= 10.0%	

Storage and Shelf Life:

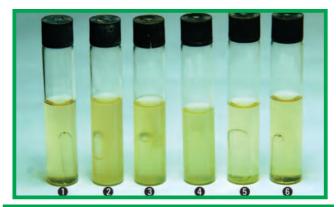
Store below 30°C. Use before expiry date on the label.





Lauryl Tryptose Broth (M080) containing **Tryptose (RM030)** as a constituent.

- 1. Control 4. S. Typhimurium (ATCC 14028)
- 2. E. coli (ATCC 25922) 5. S. aureus (ATCC 25923)
- 3. E. aerogenes (ATCC 13048) 6. E. faecalis (ATCC 29212)



Lauryl Tryptose HiVeg™ Broth (MV080) prepared by using **HiVeg™ Hydrolysate No. 1 (RM030V)** as a constituent.

- 1. Control 4. S. Typhimurium (ATCC 14028) 2. E. coli (ATCC 25922)
- 5. S. aureus (ATCC 25923) 3. E. aerogenes (ATCC 13048)
- 6. E. faecalis (ATCC 29212)



Growth performace at par with liver hydrolysate an ideal ingredent of culture media used for culture of fastidious bacteria.

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 of powder

Light yellow to yellow may have slight green tinge, homogeneous 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.

рΗ

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)

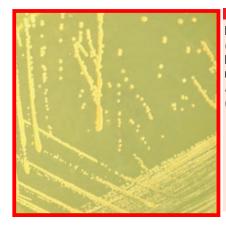
By plate method when incubated at 20-25°C for not less than 5 days. Yeast & mould Count : <= 100 CFU/gram

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



Liver Infusion Agar (M374) where **Liver Hydrolysate (RM023)** is used as an ingredient. *S. pneumoniae* (ATCC 6303)

Cultural Response

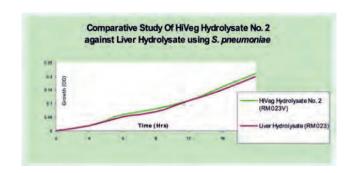
Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing Liver Infusion HiVeg™ Agar (MV374) using HiVeg™ Hydrolysate No. 2 as an ingredient.

Organism	Growth
Brucella melitensis ATCC 4309	Luxuriant
Brucella suis ATCC 6597	Luxuriant
Streptococcus mitis ATCC 9895	Luxuriant
Clostridium sporogenes ATCC 11437	Luxuriant

Chemical Analysis

Total Nitrogen	>= 11.0%
Amino Nitrogen	>= 3.80%
Sodium chloride	<= 4.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 11.0%

Storage and Shelf Life:





Liver Infusion Agar, HiVeg™ (MV374) prepared by using HiVeg™ Hydrolysate No. 2 (RM023V) as an ingredient. S. pneumoniae (ATCC 6303)



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, (RM275) suitable for Lactobacilli, yeasts and moulds.

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous 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.

рΗ

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.

urganism	Growth
Acinetobacter calcoaceticus ATCC 23055	Good-luxuriant
Lactobacillus acidophilus ATCC 4356	Good-luxuriant
Lactobacillus fermentum ATCC 9338	Good-luxuriant
Proteus vulgaris ATCC 13315	Fair-good
Chemical Analysis	
Total Nitrogen	>- 6.0%

Storage and Shelf Life:

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



Universal Beer HiVeg™ Agar (MV415) using HiVeg™ Hydrolysate No. 3 (RM275V) as an ingredient. Lactobacillus acidophilus (ATCC 4356)



It is rich in amino acids and can be successfully used to supplement microbial culture media and can be used as a substrate for many microorganisms including Lactobacilli, for sporulation of Clostridia and fermentation procedures.

Principle and Interpretation:

HiVeg™ Hydrolysate No. 4 is prepared under controlled condition from vegetable proteins that can successfully replace Lactalbumin Hydrolysate (RM012).

Quality Control:

Appearance of powder

Light yellow to yellow, may have slight green tinge, homogeneous free flowing powder, having characteristic odour.

Solubility

Freely soluble in distilled/ purified water, insoluble in alcohol, chloroform.

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.

Hq

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 : $<= 2000 \; \text{CFU/gram}$

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



M-PH Agar (M261) using **Lactalbumin hydrolysate** (**RM012**) as an ingredient. *Lact. casei* (ATCC 9595)

Cultural Response

Cultural response observed after an incubation at 35-37°C for 16-24 hours by preparing M-PH HiVeg™ Agar (MV261)using HiVeg™ Hydrolysate No. 4 as an ingredient.

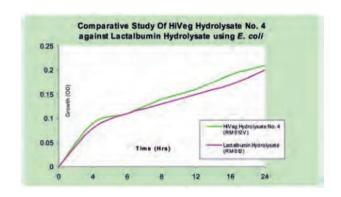
Organism	Growth
Bacillus subtilis ATCC 6633	Luxuriant
Enterococcus faecalis ATCC 29212	Luxuriant
Escherichia coli ATCC 25922	Luxuriant
Lactobacillus casei ATCC 9595	Luxuriant
Staphylococcus aureus ATCC 25923	Luxuriant
Streptococcus pyogenes ATCC 19615	Luxuriant
Chemical Analysis	
Total Nitrogen	>= 8.0%
Amino Nitrogen	>= 3.0%
Sodium chloride	<= 5.0%
Loss on drying	< = 7.0%

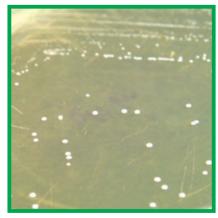
Storage and Shelf Life:

Residue on ignition

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

<= 15%





M-PH HiVeg™ Agar (MV261) using HiVeg™ Hydrolysate No. 4 (RM012V) as an ingredient. Lact. casei (ATCC 9595)



The product can be used with other ingredients in Antibiotic assay media.

Principle and Interpretation:

HiVeg™ Hydrolysate No. 6 is produced by enzymic hydrolysis of vegetable proteins and can successfully replace Casein enzymic hydrolysate, Type II (RM028). It serves as a rich source of amino nitrogen and utilized in Antibiotic assay meida.

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous 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.

Hq

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 HiVegTM Soyabeen Casein Digest Medium (MV011), using HiVegTM Hydrolysate No. 6 as an ingredient.

Organism

Bacillus subtilis ATCC 6633 Bacillus vulgatus ATCC 8482 Candida albicans ATCC 10231 Staphylococcus aureus ATCC 25923 Streptomyces albus ATCC 3004 Streptococcus pyogenes ATCC 19615

Neisseria meningitidis ATCC 13090

Growth

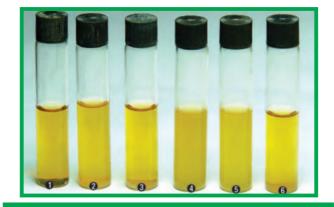
characteristic, luxuriant growth characteristic, luxuriant growth characteristic, luxuriant growth characteristic, luxuriant growth characteristic, luxuriant growth luxuriant w/ beta haemolysis (with addition of sterile 5% sheep blood in above medium after 48 hours of incubation at 35-37°C). luxuriant w/ beta haemolysis (with addition of sterile 10% sheep blood to above medium heated to 80 to 90°C until blood has turned to chocolate brown and incubated in 10% CO2 atmosphere after 48 hours of incubation at 35-37°C).

Chemical Analysis

Total Nitrogen	>= 12.0%
Amino Nitrogen	>= 3.0%
Sodium chloride	<= 5.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 10%

Storage and Shelf Life:

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



HiVeg™ Soyabeen Casein Digest Medium (MV011) using

HiVeg™ Hydrolysate No. 6 (RM028V) as an ingredient.

- 1. Control 2. S. aureus (ATCC 25923) 3. S. pyogenes (ATCC 19615)
- 4. N. meningitidis (ATCC 13090) 5. B. vulgatus (ATCC 8482)
- 6 C. albicans (ATCC 10231)



It is used in antibiotic sensitivity test media, vaccine preparation media, fermentation etc.

Principle and Interpretation:

HiVeg[™] Acid Hydrolysate is an acid hydrolysate of vegetable proteins suitable for use in culture media requiring amino acid mixture. Its growth promotional characteristics match with Casein Acid Hydrolysate (RM013).

Quality Control:

Appearance of powder

Cream to brownish yellow, may have slight green tinge, homogeneous free flowing powder, having characteristic odour of protein, derived from vegetable source.

Freely soluble in distilled/purified water, insoluble in alcohol.

Reaction of 1% w/v aqueous solution at 25°C.

pН

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 ams of sample
- 6. Clostridia- Negative in 10 gms of sample

Indole test

Tryptophan content: Passes

Cultural Response

Cultural response observed after an incubation at 35-37°C for 18-48 hours by preparing Mueller Hinton Agar (M173) using HiVeg[™] Acid Hydrolysate as an ingredient.

Organism

Escherichia coli ATCC 25922

Haemophilus influenzae ATCC 49247

Neisseria gonorrhoeae ATCC 49226 Pseudomonas aeruginosa ATCC 27853 Staphylococcus aureus ATCC 25923 Enterococcus faecalis ATCC 29212

Streptococcus pneumoniae ATCC 6305

Luxuriant

Good-luxuriant (on Mueller Hinton

Chocolate Agar)

Luxuriant Luxuriant Luxuriant Luxuriant

Luxuriant (on Mueller Hinton

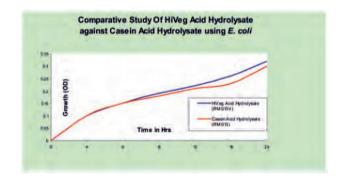
Blood Agar)

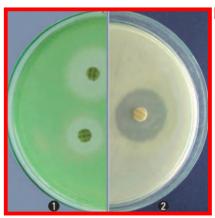
Chemical Analysis

> = 6.0%Total Nitrogen Amino Nitrogen > = 3.0%<= 5.0% Loss on drying Residue on ignition < = 44%

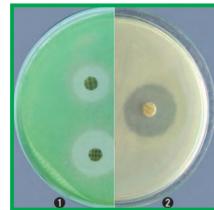
Storage and Shelf Life:

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





Mueller Hinton Agar (M173) containing Casein Acid Hydrolysate (RM013) as an ingredient. 1. P. aeruginosa (ATCC 27853) S. aureus (ATCC 25923)



Mueller Hinton HiVeg™ Agar (MV173) where HiVeg™ Acid Hydrolysate (RM013V) is used as an ingredient. 1. P. aeruginosa (ATCC 27853) 2. S. aureus (ATCC 25923)

It can be employed for cultivation of fastidious anaerobic bacteria for production of pertussis vaccine.

Principle and Interpretation:

HiVeg[™] Acid Hydrolysate No.1 is an acid hydrolysate of vegetable proteins rich in amino acids. It is an excellent source for production of pertussis vaccine. Growth performance of HiVeg[™] Acid Hydrolysate No.1 at par Casein Acid Hydrolysate (RM498).

Quality Control:

Appearance of powder

Cream to brownish yellow, may have slight green tinge, homogeneous free flowing powder characteristic odour of protein derived from vegetable source.

Solubility

Freely soluble in distilled water, insoluble in alcohol and ether.

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.

рΗ

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: Absent

Thymine / Thymidine content

Following discs were tested for standard ATCC strains and zone of inhibition were measured after an incubation 35-37°C for 18 hours. (As per CLSI Protocol M6-A2 & Standards as per CLSI M100-S19)

Escherichia coli ATCC 25922

Co-Trimoxazole COT 25mcg (SD010) 23mm-29mm

Staphylococcus aureus ATCC 25923

Co-Trimoxazole COT 25mcg (SD010) 24mm- 32mm

Enterococcus faecalis ATCC 29212

Co-Trimoxazole COT 25mcg (SD010) >= 20mm Trimethoprim TR 5mcg (SD039) >= 20mm

Staphylococcus aureus ATCC 43300

Oxacillin OX 1mcg (SD088) No zone or very hazy zone

Divalent cation content

Following discs were tested for standard ATCC strains and zone of inhibition were measured after an incubation 35-37°C for 18 hours. (As per CLSI Protocol M6-A2 & Standards as per CLSI M100-S19)

Staphylococcus aureus ATCC 25923

Tetracycline TE 30mcg (SD037) 24mm- 30mm

Escherichia coli ATCC 25922

Tetracycline TE 30mcg (SD037) 18mm- 25mm

Pseudomonas aeruginosa ATCC 27853

Amikacin AK 30mcg (SD035) 18mm- 26mm Gentamicin GEN 10mcg (SD016) 16mm-21mm Tobramycin TOB 10mcg (SD044) 19mm-25mm

Cultural Response

Cultural response observed after an incubation at 35-37°C for 18-48 hours by preparing Mueller Hinton HiVeg™ Agar (MV173) using HiVeg™ Acid Hydrolysate No.1 as an ingredient.

OrganismGrowthEscherichia coli ATCC 25922Luxuriant

Haemophilus influenzae ATCC 49247 Good-luxuriant

(on Mueller Hinton Chocolate Agar)

Neisseria gonorrhoeae ATCC 49226

Pseudomonas aeruginosa ATCC 27853

Staphylococcus aureus ATCC 25923

Enterococcus faecalis ATCC 29212

Luxuriant

Luxuriant

Luxuriant

Enterococcus faecalis ATCC 29212 Luxuriant
Streptococcus pneumoniae ATCC 6305 Luxuriant (on Mueller Hinton Blood Agar)

Chemical Analysis

 $\begin{array}{lll} \mbox{Total Nitrogen} & >= 10.0\% \\ \mbox{Sodium chloride} & <= 18.0\% \\ \mbox{Loss on drying} & <= 7.0\% \\ \mbox{Residue on ignition} & <= 20.0\% \\ \end{array}$

Storage and Shelf Life:



It can be employed for cultivation of fastidious anaerobic bacteria like Brucella, Streptococcus species. It can be used for bulk production of vaccines.

Principle and Interpretation:

HiVeg™ Infusion No. 1 is a dried infusion of vegetable origin. It is processed under controlled conditions to retain all nutritive values. Growth response of this vegetable infusion is comparable to Liver infusion powder (RM022).

Quality Control:

Appearance of powder

Light yellow to yellow may have slight green tinge, homogeneous 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.

pН

5.50-7.50

Microbial Load:

Total aerobic microbial count (cfu/gm)

By plate method when incubated at $30-35^{\circ}$ 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



Liver infusion Agar, (M374) to test growth promotion, using **Liver Infusion Powder (RM022)** as an ingredient *S. pneumoniae* (ATCC 6303)

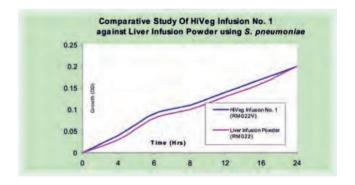
Cultural Response

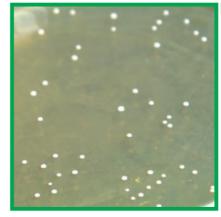
Cultural response observed after an incubation at 35-37°C for 24-48 hours by preparing Liver Infusion HiVeg™ Agar (MV374) using HiVeg™ Infusion No.1. as an ingredient.

Organism	Growth
Brucella melitensis ATCC 4309	Luxuriant
Brucella suis ATCC 6597	Luxuriant
Streptococcus mitis ATCC 9895	Luxuriant
Clostridium sporogenes ATCC 11437	Luxuriant
Chemical Analysis	

Storage and Shelf Life:

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





Liver infusion Agar, HiVeg™ (MV374) to test growth promotion, using HiVeg™ Infusion No.1 (RM022V) as an ingredient S. pneumoniae (ATCC 6303) It can be used as an ingredient in various nutrient media and additive in vaccine preparation.

Principle and Interpretation:

HiVeg™ Infusion No. 2 is veg infusion recommended for use in place of Meat Infusion powder. It is highly nutritious ingredient which can be used for cultivation of wide variety of microorganisms. It can be used in standard nutrient media and as an additive in vaccine preparation in place of Meat Infusion powder (RM192).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight greenish tinge, homogeneous 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.

nН

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)

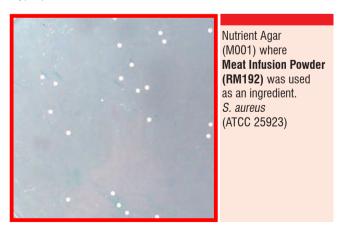
By plate method when incubated at 20-25°C for not less than 5 days. Yeast & mould Count : <= 100 CFU/gram

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

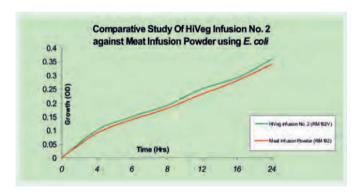


Cultural Response

Cultural response observed after incubation at 35 - 37°C for 18-48 hours by preparing Nutrient HiVeg™ Agar (MV001), using HiVeg™ Infusion No.2 as an ingredient.

Organism	arown
Escherichia coli ATCC 25922	Luxuriant
Pseudomonas aeruginosa ATCC 27853	Luxuriant
Staphylococcus aureus ATCC 25923	Luxuriant
Salmonella Typhi ATCC 6539	Luxuriant
Streptococcus pyogenes ATCC 19615	Luxuriant
Chemical Analysis	
Total Nitrogen	>= 11.0%
Amino Nitrogen	>= 3.80%
Sodium chloride	<= 5.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 20.0%

Storage and Shelf Life:







It can be used in media employed for cultivation of fastidious organisms like Brucella, Mycoplasma, Pneumococci, Gonococci, Meningococci, Actinomycetes, fungi, etc. and antibiotic sensitivity test. It can also be used in large scale cultivation of microorganisms for the preparation of vaccines and for preparation of Blood Agar Bases, HiVeg™ (MV073, MV834).

Principle and Interpretation:

HiVeg™ Infusion is dehydrated infusion obtained from vegetable proteins under controlled conditions. Growth supporting properties of this infusion is comparable with Heart Infusion Powder (RM191).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous free flowing powder, having characteristic odour but not putrescent.

Solubility

Freely soluble in distilled/purified water, insoluble in alcohol and ether.

Clarity

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

Reaction

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

рΗ

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



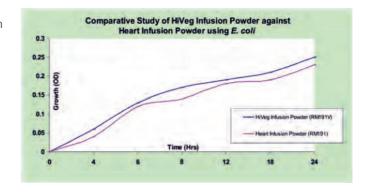
Heart Infusion Agar (M169) containing **Heart Infusion (RM191)** as an ingredient. *S. pyogenes* (ATCC 19615)

Cultural Response

Cultural response was observed an incubation at 35-37°C for 18 - 48 hours on Heart Infusion Agar, HiVeg™ (MV169)using HiVeg™ infusion powder as an ingredient.

Organism	Growth w/o blood	Growth with 5% blood	Haemolysis
Staphylococcus aureus ATCC 25923	good-luxuriant	luxuriant	Beta
Neisseria meningitidis ATCC13090	good-luxuriant	luxuriant	None
Streptococcus pneumoniae ATCC 6303	good-luxuriant	luxuriant	Alpha
Streptococcus pyogenes ATCC 19615	good-luxuriant	luxuriant	Beta
Chemical Analysis			
Total Nitrogen	>=	: 11.0%	
Amino Nitrogen	>= 3.80%		
Sodium chloride	<= 3.50%		
Loss on drying	<= 7.0%		
Residue on ignition	<=	: 11.0%	

Storage and Shelf Life:





Heart Infusion Agar, HiVeg™ (MV169) prepared by using HiVeg™ Infusion Powder (RM191V) as an ingredient. S. pyogenes (ATCC 19615)



It is refined product rich in proteoses, peptides and free amino acids. It provides superior nutrition for fastidious organisms including pyogenic cocci.

Principle and Interpretation:

HiVeg™ Peptone B is manufactured under controlled conditions from vegetable proteins. It is rich in free amino acids. Growth Performance is comparable with Proteose Peptone B (RM6392).

Quality Control:

Appearance of powder

Light yellow to yellow coloured, may have a slight green tinge, homogeneous free flowing powder, having characteristic odour but not putrescent.

Solubility

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.

рΗ

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 an incubation at 35-37°C for 18-24 hours on Proteose HiVeg™ Agar (MV1176) using HiVeg™ Peptone B as an ingredient.

Organism	Growth
Vibrio cholerae (15748)	Luxuriant
Vibrio parahaemolyticus(11344)	Luxuriant
Chemical Analysis	
TotalNitrogen	>= 11.0%
AminoNitrogen	>= 3.50%
Sodium chloride	<= 5.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 12.0%

Storage and Shelf Life:



HiVeg™ Proteose Peptone A

RM6394V

Recommended for cultivation of fastidious pathogens and particularly for bulk production of antibiotics, enzymes, veterinary preparations and bacterial toxins, specially diphtheria toxins.

Principle and Interpretation:

Proteose Peptone A, HiVeg[™] is manufactured under controlled conditions from vegetable sources. It provides nitrogen in readily available form as it is rich in proteoses, peptide and free amino acids which supports luxuriant growth of bacteria. Growth performance is comparable with Proteose Peptone A (RM6394).

Quality Control:

Appearance of powder

Light yellow to yellow with slight green tinge, homogeneous free flowing powder, having characteristic odour but not putrescent.

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.

рΗ

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

Organism

Cultural response observed after incubation at 35 - 37°C for 18-48 hours by preparing Proteose HiVeg™ Agar (MV1176), using Proteose Peptone A, HiVeg™ as an ingredient.

Growth

Vibrio cholerae ATCC 15748	Luxurian
Vibrio parahaemolyticus ATCC 11344	Luxurian
Chemical Analysis	
Total Nitrogen	>= 11.0%
Amino Nitrogen	> = 3.50%
Sodium chloride	<= 6.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 20.0%

Storage and Shelf Life:

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



Proteose HiVeg™
Agar (MV1176) using
HiVeg™ Proteose
Peptone A (RM6394V)
as an ingredient.
Vibrio cholerae
(ATCC 15748)



HiVeg™ Special Infusion

RM188V

Being highly nutritious it is employed in number of media for cultivation of highly fastidious microorganisms such as in Brain Heart Infusion Agar HiVeg™ /Broth HiVeg™ (MV211/MV210), Brain Heart CC Agar, HiVeg™ (MV209), SABHI HiVeg™ Agar Base(MV409), etc. to grow Staphylococci, Streptococci, Haemophilus and Neisseria species and pathogenic fungi.

Principle and Interpretation:

HiVeg™ Special Infusion is dehydrated infusion obtained from vegetable proteins under controlled conditions. It is highly nutritious and has growth supporting properties comparable with Brain Heart Infusion Powder (RM188).

Quality Control:

Appearance of powder

Light yellow to yellow, may have a slight green tinge, homogeneous 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.

рΗ

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



Brain Heart Infusion
Agar (M211) where
Brain Heart Infusion
(RM188) is used as an
ingredient.
C. albicans
(ATCC 26790)

Cultural Response

Cultural response observed after incubation at 35 - 37°C for 18-48 hours by preparing Brain Heart Infusion Agar, HiVeg™ (MV211) using HiVeg™ Special Infusion as an ingredient.

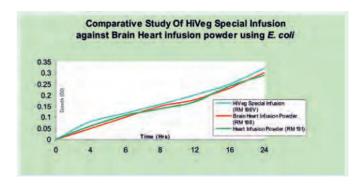
Organism	Growth
Candida albicans ATCC 26790	Luxuriant
Escherichia coli ATCC 25922	Luxuriant
Shigella flexneri ATCC 12022	Luxuriant
Staphylococcus aureus ATCC 25923	Luxuriant
Streptococcus pneumoniae ATCC 6303	Luxuriant
Chamical Analysis	

Chemical Analysis

Total Nitrogen	>= 11.0%
Amino Nitrogen	>= 3.50%
Sodium chloride	<= 5.0%
Loss on drying	<= 7.0%
Residue on ignition	<= 12%

Storage and Shelf Life:

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





Brain Heart Infusion
Agar, HiVeg™
(MV211) prepared
by using HiVeg™
Special Infusion
(RM188V) as an
ingredient.
C. albicans
(ATCC 26790)



It can be used as nitrogen source in various microbiological media.

Principle and Interpretation:

HiVeg™ Pea Hydrolysate is manufactured under controlled conditions from pea protein. It has very rich source of organic nitrogen. Ideal for industrial fermentations and excellent source as veg peptone for microbiological media.

Quality Control:

Appearance of powder

Off white to light yellow, homogeneous free flowing powder, having characteristic odour but not putrescent.

Solubility

Freely soluble in distilled/purified water, insoluble in alcohol and ether.

Clarity

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

Reaction

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

рΗ

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 $20-25^{\circ}$ 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 - 24 hours by preparing Plate Count HiVeg™ Agar (MV091) using HiVeg™ Pea hydrolysate,as an ingredient.

Organism	Growth
Bacillus subtilis ATCC 6633	Luxuriant
Enterococcus faecalis ATCC 29212	Luxuriant
Escherichia coli ATCC 25922	Luxuriant
Lactobacillus casei ATCC 9595	Luxuriant
Staphylococcus aureus ATCC 25923	Luxuriant
Streptococcus pyogenes ATCC 19615	Luxuriant
Chemical Analysis	
Total Nitrogen	>= 10.50%

$\begin{array}{lll} \mbox{Total Nitrogen} & >= 10.509 \\ \mbox{Amino Nitrogen} & >= 2.0\% \\ \mbox{Sodium chloride} & <= 5.0\% \\ \mbox{Loss on drying} & <= 5.0\% \\ \mbox{Residue on ignition} & <= 12.0\% \\ \end{array}$

Storage and Shelf Life:

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



Plate Count HiVeg™
Agar (MV091)
where HiVeg™
Pea hydrolysate
(RM9149) is used as
an ingredient.
Lactobacillus casei
(ATCC 9595)



It can be used in industrial fermentations specially supporting growth of *Actinomyces* species.

Principle and Interpretation:

 $HiVeg^{\intercal}$ Peptone F is manufactured under controlled conditions from vegetable proteins which is rich in nutritional values which is almost equivalent to cotton seed extract.

Quality Control:

Appearance of powder

Off white to light yellow, homogeneous free flowing powder, having characteristic odour but not putrescent.

Solubility

Freely soluble in distilled/purified water, insoluble in alcohol and ether.

Clarity

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

Reaction

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

рΗ

6.00-7.00

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

Ornanism

Tryptophan content: Passes

Cultural Response

Cultural response observed after incubation at 35-37°C for 18 - 24 hours by preparing Actinomyces HiVeg™ Agar (MV341) using HiVeg™ Peptone F.as an ingredient.

organion.		
*Actinomyces israelii ATCC 10049	- 1	luxuriant
(Incubate anaerobically)		
Streptomyces achromogenes ATCC 12767		good
Streptomyces albus subsp albus ATCC 3004		good
Streptomyces lavendulae ATCC 8664		good
*Actinomyces bovis ATCC 13683		good
Chemical Analysis		
Total Nitrogen	>=	9.50%
Amino Nitrogen	>=	2.0%
Sodium chloride	<=	5.0%
Loss on drying	<=	7.0%
Residue on ignition	<=	12.50%

Storage and Shelf Life:

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



Actinomyces HiVeg™ Agar (MV341) where HiVeg™ Peptone F (RM9150) is used as an ingredient. Streptomyces lavendulae (ATCC 8664)

Oat Meal Powder

RM2565

It can be used for cultivation of fungi in microbiological culture media.

Principle and Interpretation:

Oat meal powder is obtained from oat grains and manufactured under controlled conditions. Oat meal powder provides nitrogen, carbon protein and other nutrients necessary for the growth of fungi. Hence it is used in media for cultivation of fungi.

Quality Control:

Appearance of powder

Brownish yellow, homogeneous powder, having characteristic but not putrescent odour.

Solubility

Insoluble in distilled/purified water, methanol, acetone and alcohol.

Cultural Response

Cultural characteristics observed after an incubation at 25-30°C for 18-48 hours by preparing Oat Meal agar (M397) using Oat Meal Powder as an ingredient.

Organism	Growth
Candida albicans ATCC 10231	Luxuriant
Saccharomyces cerevisiae ATCC 9763	Luxuriant
Aspergillus brasiliensis ATCC 16404	Luxuriant

Storage and Shelf Life:



Principle and Interpretation:

Gluten Hydrolysate, Maize is a protein hydrolysate of gluten from maize (corn). An enzymatic digest of maize (corn) protein using non-animal enzymes of microbial or plant origin. As it is obtained from plant source it is free of TSE/BSE risks. Recommended for use in microbial media or as a fermentation nutrient.

Quality Control:

Appearance of powder

Light yellow to yellow, may have slight green tinge, homogeneous, free flowing powder, having characteristic odour but not putrescent. **Solubility**

Freely soluble in distilled/purified water, insoluble in alcohol and ether.

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.

рΗ

6.30-7.30

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 $: <= 100 \, \text{CFU/gram}$

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 HiVeg™ Soyabean Casein Digest Medium (MV011), using Gluten Hydrolysate, Maize as an ingredient.

Organism

Escherichia coli ATCC 25922
Pseudomonas aeruginosa ATCC 27853
Enterobacter aerogenes ATCC 13048
Salmonella Typhi ATCC 6539
Staphylococcus aureus ATCC 25923
Streptomyces albus ATCC 3004
Streptococcus pyogenes ATCC 19615

Neisseria gonorrhoeae ATCC 19424

Growth

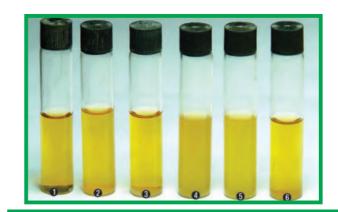
Characteristic, luxuriant growth Characteristic, luxuriant growth Characteristic, luxuriant growth Characteristic, luxuriant growth Characteristic, luxuriant growth Characteristic, luxuriant growth Luxuriant w/ beta haemolysis (with addition of sterile 5% sheep blood in above medium after 48 hours of incubation at 35-37°C). Luxuriant w/ beta haemolysis (with addition of sterile 10% sheep blood to above medium heated to 80 to 90°C until blood has turned to chocolate brown and incubated in 10% CO_a atmosphere after 48 hours of incubation at 35-37°C).

Chemical Analysis

Total Nitrogen	>= 9.0%
Amino Nitrogen	>= 2.30%
Loss on drying	<= 6.0%
Residue on ignition	<= 15.0%

Storage and Shelf Life:

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



HiVeg™ Soyabeen Casein Digest Medium (MV011) HiVeg™ Gluten hydrolysate, Maize (RM6406) is used as an ingredient. as an ingredient.

- 1. Control 2. S. aureus (ATCC 25923) 3. S. pyogenes (ATCC 19615)
- 4. N. meningitidis (ATCC 13090) 5. B. vulgatus (ATCC 8482)
- 6 C. albicans (ATCC 10231)



Soya Peptone RM007

Principle and Interpretation:

Soya Peptone is the soluble end product of the enzymic digestion of soyabean meal by papain. Because of the stimulatory properties associated with soya peptone, it is ideally recommended as a growth stimulant for the cultivation of fastidious microorganisms.

Quality Control:

Appearance of powder

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

Solubility

Freely soluble in distilled/ purified water, insoluble in chloroform. **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.

рΗ

6.00 - 7.00

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

Nitrite test

As per method specified in USP 35, Negative: No development of pink or red colour.



Chemical Analysis

Microbial Content

As per method specified in USP 35, <=Total of 50 microorganisms or clumps in 10 consecutive fields.

Bacteriological Testing

Bacteriological tests carried out as per USP 35, where respective medium is prepared by using Soya peptone under test.

Test for fermentable carbohydrate

Medium: 2% Soya peptone w/phenol red broth w/durhams tube.After inoculation with test culture and incubation at 35-37°Cfor 24 hours. Acid production, (Positive test) No acid production, (Negative test)

Production of acetyl methyl carbinol

Medium: 0.1% Soya peptone and 0.5% of dextrose in water. After inoculation with test culture and incubation at 35-37°C for 24 hours. Formation of pink colour (Positive test). No formation of pink colour (Negative test).

Production of H₂S

Medium: 1% Soya peptone in water. After inoculation with test culture and incubation at 35-37°C for 24 hours. The lead acetate test paper shows brownish blackening (lead sulphide)

Production of Indole

Medium: 0.1% Soya peptone in water. After inoculation with test culture and incubation at 35-37°C for 24 hours. Appearance of distinct pink to red colour ring (Positive test). No formation of pink to red coloured ring (Negative test).

Cultural Response

Cultural response observed after incubation at 35-37°C for 24 hours by using 2% Soya peptone, 0.5% sodium chloride and 1.5% agar in water, pH 7.2-7.4

Organism

Escherichia coli ATCC 25922
Pseudomonas aeruginosa ATCC 27853
Enterobacter aerogenes ATCC 13048
Salmonella Typhi ATCC 6539
Staphylococcus aureus ATCC 25923
Staphylococcus albus ATCC 3004
Streptococcus pyogenes ATCC 19615

Neisseria gonorrhoeae ATCC 19424

Growth

Characteristic, luxuriant growth Characteristic, luxuriant growth Characteristic, luxuriant growth Characteristic, luxuriant growth Characteristic, luxuriant growth Characteristic, luxuriant growth Characteristic, luxuriant growth Luxuriant w/ beta haemolysis (With addition of sterile 5% sheep blood in above medium after 48 hours of incubation at 35-37°C) Luxuriant w/beta haemolysis (With addition of sterile 10% sheep blood to above medium heated to 80 to 90°C until blood has turned to chocolate brown and incubated in 10% CO₂ atmosphere after 48 hours of incubation at 35-37°C).

Chemical Analysis

 $\begin{array}{lll} \mbox{TotalNitrogen} & >= 9.0\% \\ \mbox{AminoNitrogen} & >= 1.80\% \\ \mbox{Sodium chloride} & <= 5.0\% \\ \mbox{Loss on drying} & <= 5.0\% \\ \mbox{Residue on ignition} & <= 22\% \\ \end{array}$

Storage and Shelf Life:

It is rich in vitamins, especially those belonging to B complex and is often used to supply these factors in culture media at a concentration of 0.3 to 0.5%. It is especially used to supplement media employed for cultivation of Neisseriae.

Principle and Interpretation:

Yeast Autolysate is prepared by drying the extract from autolysing yeast cells (Saccharomyces) specially cultivated for this purpose. It is rich in vitamins and other nutritive substances such as free amino acids.

It is a brownish yellow coloured, homogeneous, free flowing powder, that readily dissolves in distilled water. An aqueous solution of it is yellowish brown coloured and remains clear after autoclaving.

Quality Control:

Appearance of powder

Light yellow to brownish yellow, homogeneous free flowing powder, having characteristic odour but not putrescent.

Solubility

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.

рΗ

6.00-7.00

Microbial Load:

Total aerobic microbial count (cfu/gm)

By plate method when incubated at $30-35^{\circ}$ 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 an incubation at 35-37°C for 18-24 hours by preparing Plate Count Agar (M091) and Plate Count HiVeg $^{\text{\tiny M}}$ Agar (MV091) using Yeast Autolysate as an ingredient.

Organism	Growth
Bacillus subtilis ATCC 6633	Luxuriant
Enterococcus faecalis ATCC 29212	Luxuriant
Escherichia coli ATCC 25922	Luxuriant
Lactobacillus casei ATCC 9595	Luxuriant
Staphylococcus aureus ATCC 25923	Luxuriant
Streptococcus pyogenes ATCC 19615	Luxuriant
Chemical Analysis	
Total Nitrogen	>= 11.50%
Amino Nitrogen	>= 3.50%
Sodium chloride	<= 5.0%
Loss on drying	<= 5.0%
Residue on ignition	<= 15.0%

Storage and Shelf Life:

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



Plate Count HiVeg™ Agar (MV091) containing Yeast Autolysate (RM194) as an ingredient. E. coli (ATCC 25922)



It is rich in vitamins especially those belonging to B complex and is often used to supply these factors in culture media at a concentration of 0.3% to 0.5%. It is particularly used in media for cultivation of microorganisms encountered in milk or other dairy products. Also used with Meat extract B or in place of Meat extract B.

Principle and Interpretation:

Yeast Extract Powder is manufactured from selected strain of Saccharomyces under controlled condition by retaining ,all the nutritive values,amino acids, vitamins ,especially B groupe and growth factors. It contains low salt and is recommended for microbiological media and for mass cultivation of various microorganisms.

Quality Control:

Appearance of powder

Light yellow to brownish yellow, homogeneous free flowing powder having characteristic odour but not putrescent.

Solubility

Freely soluble in distilled/ purified water, insoluble in alcohol.

Clarity

2% w/v aqueous solution remains clear and neutral 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.

pН

6.10-7.10

Microbial Load:

Total aerobic microbial count (cfu/gm)

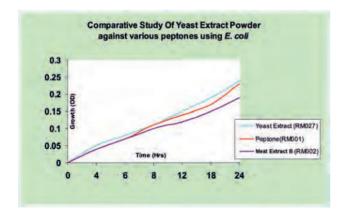
By plate method when incubated at 30-35°C for not less than 3 days. Bacterial Count : <= 2000 CFU/gram

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

Test for coagulable protein

As per method specified in USP 32,NF26.No formation of precipitate

Cultural Response

Cultural response observed after incubation at 35-37°C for 18-24 hours by preparing Plate Count Agar (M091) and Plate Count HiVeg™ Agar (MV091) using Yeast extract powder as an ingredient.

Organism	Growth
Bacillus subtilis ATCC 6633	Luxuriant
Enterococcus faecalis ATCC 29212	Luxuriant
Escherichia coli ATCC 25922	Luxuriant
Lactobacillus casei ATCC 9595	Luxuriant
Staphylococcus aureus ATCC 25923	Luxuriant
Streptococcus pyogenes ATCC 19615	Luxuriant

Chemical Analysis

Total Nitrogen	>= 9.50%
Amino Nitrogen	>= 3.50%
Sodium chloride	<= 5.0%
Loss on drying	<= 6.0%
Residue on ignition	<= 15%

Storage and Shelf Life:

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



Plate Count HiVeg™ Agar (MV091) where Yeast Extract Powder (RM027) is used as an ingredient. S. pyogenes (ATCC 19615)





HiMedia HiVeg™ Peptones - Typical Analysis

Typical Analysis (% w/w)	Total Nitrogen ≥	α-Amino Nitrogen ≥	Sodium chloride (NaCl) ≤	Loss on drying (Moisture) ≤	Residue on ignition (Ash) ≤	pH at 25°C	Alanine	Arginine	Aspartic Acid	Cystine	Glutamic Acid	Glycine	Histidine	Isoleucine	Leucine	Lysine	Methionine	Phenylalanine	Proline	Serine	Threonine	Tryptophan	Tyrosine	Valino
HiVeg Peptone RM001V	11.0	3.5	5.0	7.0	15.0	8.9	3.07	3.07	4.03	1.62	26.06	3.14	1.83	2.50	4.69	2.73	1.29	3.13	7.22	3.86	2.42	0.68	1.62	3.16
HiVeg Extract RM002V	9.0	3.0	5.0	7.0	12.0	6.7	3.73	3.06	4.79	1.37	24.10	3.17	1.65	2.71	4.69	3.42	1.22	2.96	5.90	3.57	2.57	0.88	1.50	3 3 1
HiVeg Special Peptone RM015V	11.5	3.8	4.0	7.0	9.0	8.9	2.96	3.28	4.93	1.50	23.74	3.06	1.78	2.49	4.42	2.84	1.37	2.98	6.62	3.72	2.38	0.65	1.68	210
HiVeg Peptone No. 3 RM005V	10.0	3.5	5.0	7.0	12.0	8.9	2.10	3.10	2.90	1.76	29.00	3.96	2.39	2.20	4.70	4.60	3.39	3.40	9.23	3.66	2.20	1.12	1.80	000
HiVeg Peptone No. 1 RM635V	10.0	3.5	4.5	7.0	10.0	6.7	2.75	3.08	3.65	1.74	27.04	3.13	1.92	2.40	4.69	2.39	1.33	3.22	1.88	4.00	2.35	0.59	1.68	20.0
HiVeg Hydrolysate RM014V	11.0	3.0	4.0	7.0	10.0	8.9	2.42	3.09	3.27	1.87	28.02	3.11	2.01	2.30	4.69	2.04	1.36	3.31	8.54	4.15	2.27	0.49	1.74	00 0
HiVeg Hydrolysate No.4 RM012V	8.0	3.0	5.0	7.0	15.0	8.9	5.66	3.43	3.51	1.51	22.85	2.99	1.81	2.42	4.24	2.69	1.44	2.93	99'9	3.72	2.31	0.56	1.76	00.0
Soya Peptone RM007	9.0	1.8	5.0	5.0	22.0	6.7	2.65	4.45	7.15	0.35	14.51	2.32	1.39	5.62	4.35	3.68	0.65	0.37	3.33	0.65	1.63	0.62	2.2	3 0 5
HiVeg Hydrolysate No. 1 RM030V	10.0	3.0	4.5	7.0	10.0	6.9	3.53	3.18	4.33	1.70	23.12	4.45	2.98	2.74	4.34	3.43	2.45	3.13	6.13	6.27	3.94	0.76	4.50	
HiVeg Extract No. 1 RM003V	11.5	3.5	4.0	7.0	9.5	8.9	2.91	3.07	3.84	1.68	26.55	3.13	1.87	2.45	4.69	2.55	1.31	3.18	7.55	3.93	2.38	0.64	1.65	,
HiVeg Infusion RM191V	11.0	3.8	3.5	7.0	11.0	8.9	2.78	3.40	4.50	1.69	23.60	3.13	1.90	2.30	4.90	2.80	2.38	3.60	6.50	3.70	2.35	98.0	2.20	C
HiVeg Special Infusion RM188V	11.0	3.5	5.0	7.0	12.0	8.9	3.13	3.35	4.65	1.38	22.32	3.04	1.71	2.56	4.33	3.11	1.37	2.88	5.98	3.58	2.42	0.70	1.66	
HiVeg Peptone No. 2 RM020V	11.5	3.8	4.0	7.0	11.0	8.9	2.9	3.2	4.9	1.50	23.5	3.0	1.8	2.5	4.4	2.8	1.3	2.9	6.5	3.7	2.3	0.67	1.7	c
HiVeg Extract No. 2 RM326V	10.0	3.5	4.2	7.0	11.5	6.9	2.96	3.28	4.93	1.50	23.74	3.06	1.78	2.49	4.42	2.84	1.37	2.98	6.62	3.72	2.38	0.65	1.68	
HiVeg Hydrolysate No. 2 RM023V	11.0	3.8	4.0	7.0	11.0	8.9	2.42	3.09	4.20	1.50	22.30	3.60	2.90	2.45	5.30	2.70	1.40	3.31	6.40	3.60	2.27	1.10	1.70	,
HiVeg Peptone No. 4 RM006V	9.5	3.0	5.0	7.0	18.0	6.9	3.10	3.43	3.27	1.70	23.40	3.20	2.60	2.50	4.60	2.55	2.40	3.18	1.80	3.70	2.30	0.95	1.90	
HiVeg peptone No.5 RM021V	11.0	3.5	0.9	7.0	10.0	29.9	3.15	3.25	4.98	1.23	22.65	3.45	2.1	2.46	4.35	2.79	1.83	2.68	6.85	3.45	2.62	0.95	1.92	
HiVeg infusion No.2 RM192V	11.0	3.8	2.0	7.0	20.0	8.9	3.70	3.85	3.51	1.25	23.60	3.20	2.70	2.80	4.35	2.80	1.37	2.93	09.9	3.73	2.31	1.12	2.20	0
HIVEG Infusion No.1 F	11.0	3.5	2.0	0.9	12.5	9.9	3.65	3.28	4.55	1.13	28.92	3.75	2.27	2.83	4.42	3.43	2.45	3.18	6.75	5.23	4.85	9.02	3.63	L
HiVeg acid hydrolysate RM013V	0.9	3.0	;	5.0	44.0	5.5	2.11	2.15	4.21	0.13	15.35	2.45	1.21	2.28	4.31	4.95	1.65	2.82	4.89	3.65	18.62	0.11	1.42	į
Yeast Autolysate RM194	11.5	3.5	2.0	2.0	15.0	6.72	4.99	3.56	7.44	0.64	98.6	3.57	1.4	3.27	4.99	80.9	1.12	2.79	2.80	3.09	3.39	0.72	2.34	i
Yeast extract powder RM027	9.5	3.5	2.0	0.9	15.0	9.9	5.36	3.02	69.9	0.74	19.20	3.25	1.20	3.23	4.69	5.15	1.05	2.53	2.60	2.84	2.95	1.36	1.20	0

INNOVENTION 2015

Innovative Passion Fires Inventive Minds



Relax with HiCynth™ Media

- No risk of TSE/BSE/GMO
- Formulated from pure substances at predetermined concentrations
- Precise chemical composition
- Nutritional requirements of bacterial species can be accurately determined
- Media with Consistent Performance



5th generation

INNOVENTION 2015 in MICROBIOLOGY MEDIA

Chemically • Defined





Chemically Defined Microbiology Media

Free from
TSE / BSE / GMO





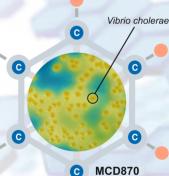
3rd generation

Animal based dehydrated culture media



Escherichia

coli



Salmonella

Enteritidis





1st generation

Media preparation in lab with the help of minced meat and other ingredients



Dehydrated culture media prepared using raw materials







XLD HiCynth™

MCD031

Agar





HiMedia Laboratories Pvt. Limited