



## Veal Infusion Agar

M328

Veal Infusion Agar is recommended for the cultivation of fastidious pathogenic bacteria.

### Composition\*\*

Ingredients	Gms / Litre
Veal infusion from	500.000
Proteose peptone	10.000
Sodium chloride	5.000
Agar	15.000
Final pH ( at 25°C)	7.4±0.2

\*\*Formula adjusted, standardized to suit performance parameters

### Directions

Suspend 40.00 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well and pour into sterile Petri plates.

### Principle And Interpretation

Veal is the meat produced from very young cattle, most commonly male calves from dairy herds. Veal is often compared to beef but is lighter in colour and finer in texture. Infusions from veal are highly nutritious for the growth of fastidious organisms that have exacting growth requirements needing many cellular building block molecules in order to survive. Veal infusion Agar recommended by APHA, is used for the cultivation of fastidious pathogenic bacteria (1).

Veal infusion Agar is used in preparation of stock cultures of *Escherichia coli*, in preparation of *E. coli* cultures to test their ability in invading mammalian cells and in microbial examination of egg and egg products (2).

Veal infusion and proteose peptone provide nitrogen, carbon and other growth nutrients required for the growth of many fastidious microorganisms. Sodium chloride maintains osmotic equilibrium of the medium.

### Quality Control

#### Appearance

Cream to yellow homogeneous free flowing powder

#### Gelling

Firm, comparable with 1.5% Agar gel.

#### Colour and Clarity of prepared medium

Light amber coloured clear to slightly opalescent gel forms in Petri plates.

#### Reaction

Reaction of 4.0% w/v aqueous solution at 25°C. pH : 7.4±0.2

#### pH

7.20-7.60

#### Cultural Response

M328: Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

Organism	Inoculum (CFU)	Growth	Recovery
<b>Cultural Response</b>			
<i>Neisseria meningitidis</i> ATCC 50-100 14632		luxuriant	≥70%
<i>Staphylococcus epidermidis</i> ATCC 12228	50-100	luxuriant	≥70%
<i>Streptococcus pneumoniae</i> ATCC 6305	50-100	luxuriant	≥70%

*Streptococcus mitis* ATCC 50-100 luxuriant  $\geq 70\%$   
9895

### Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.

### Reference

1. Downes F. P. and Ito K., (Ed.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., American Public Health Association, Washington, D.C.
2. Horwitz (Ed.), 2000, Official Methods of Analysis of the AOAC International , 17th Ed., Gaithersburg.

Revision : 1 / 2011



#### Disclaimer :

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related HiMedia™ publications. The information contained in this publication is based on our research and development work and is to the best of our knowledge true and accurate. HiMedia™ Laboratories Pvt Ltd reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.