



Veal Infusion Broth

M329

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
Final pH (at 25°C)	7.4±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 25.00 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Dispense and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

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 Broth, recommended by APHA, is used for the cultivation of fastidious pathogenic bacteria (1).

Veal infusion Broth 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

Colour and Clarity of prepared medium

Light amber coloured clear solution in tubes.

Reaction

Reaction of 2.5% w/v aqueous solution at 25°C. pH : 7.4±0.2

pH

7.20-7.60

Cultural Response

M329: Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

Organism	Inoculum (CFU)	Growth
Cultural Response		
<i>Neisseria meningitidis</i> ATCC 50-100 14632		luxuriant
<i>Staphylococcus epidermidis</i> ATCC 12228	50-100	luxuriant
<i>Streptococcus pneumoniae</i> ATCC 6305	50-100	luxuriant
<i>Streptococcus mitis</i> ATCC 9895	50-100	luxuriant

Storage and Shelf Life

Please refer disclaimer Overleaf.

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.

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