



## Casein Hydrolysate Agar w/2.5% Agar

M794

Casein Hydrolysate Agar w/2.5% Agar is used for large scale cultivation of *Vibrio cholerae* for production of cholera vaccine.

### Composition\*\*

Ingredients	Gms / Litre
Casein enzymic hydrolysate	5.000
Beef, infusion from	150.000
Peptic digest of animal tissue	5.000
Yeast autolysate	1.500
Sodium phosphate	2.500
Sodium chloride	5.000
Agar	25.000
Final pH ( at 25°C)	7.8±0.2

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

### Directions

Suspend 45.5 grams in 1000 ml distilled water containing 22 ml glycerol. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

### Principle And Interpretation

Casein Hydrolysate Agar w/2.5% is the modification of medium recommended by APHA (1) and is a highly selective medium, recommended particularly for the production of cholera vaccine by *Vibrio* species.

It has casein hydrolysate, beef infusion, and peptic digest of meat which serves as a rich source of nitrogen and carbon. Yeast autolysate provides necessary growth factors and vitamin supplement required for metabolism of wide number of bacteria. Sodium phosphate helps buffering of media whereas sodium chloride balances the osmotic equilibrium

### Quality Control

#### Appearance

Yellow coloured homogeneous free flowing powder

#### Gelling

Firm, comparable with 2.5% Agar gel.

#### Colour and Clarity of prepared medium

Light yellow coloured clear to slightly opalescent gel forms in petri plates

#### Reaction

Reaction of 4.5% w/v aqueous at 25°C. pH : 7.8±0.2

#### pH

7.60-8.00

#### Cultural Response

M794: Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours .

#### Organism

*Vibrio cholerae* ATCC  
15748

#### Growth

luxuriant

### 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. Vanderzant C and Splittstoesser D (Eds) 1992. Compendium of Methods for the Microbiological Examination of Foods, 3rd ed, APHA, Washington, DC.

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