



Veg 8 Juice Broth

M895

Veg 8 Juice Broth is used for cultivation of Fungi-yeasts and moulds.

Composition**

Ingredients	Gms / Litre
V-8 juice (100 ml)	8.300
L-Asparagine	10.000
Calcium carbonate	2.000
Glucose	2.000
Yeast extract	2.000
Final pH (at 25°C)	5.7±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 24.3 grams in 1000 ml distilled water. Heat just to boiling. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. If slight precipitate appears after sterilization distribute evenly before dispensing.

Note: Due to presence of calcium carbonate, the prepared medium forms opalescent solution with white precipitate.

Principle And Interpretation

Yeasts are unicellular, eukaryotic, budding cells that are generally round oval or elongate in shape (1). They multiply principally by the production of blastoconidia (buds) (1). Yeast colonies are moist and creamy or glabrous to membranous in texture and are considered opportunistic pathogens. Moulds are microscopic, plant-like organisms, composed of long filaments called hyphae. Both are widely distributed in soil, water and air. Cultivation of yeasts and moulds becomes important in fermentation studies where they are generally used as starter cultures. V8 Juice Medium is generally used for the cultivation and sporulation of fungi (2). The vegetable juices provide the necessary trace ingredients required to stimulate fungal growth.

Yeast extract provides essential growth nutrients. L-Asparagine serves as the amino acid source and glucose as the carbohydrate source for the growth of yeasts and moulds. V-8 juice is blend of 8 vegetable juices, which supplies the trace ingredients to stimulate the growth of fungi. The acidic pH of the medium favours fungal growth and suppresses bacterial growth.

Quality Control

Appearance

Off-white to light yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Light amber coloured slightly opalescent solution with white precipitate in tubes.

Reaction

Reaction of 2.43% w/v aqueous solution at 25°C. pH : 5.7±0.2

pH

5.50-5.90

Cultural Response

M895: Cultural characteristics observed after an incubation at 25-30°C for 24-48 hours.

Organism	Growth	Inoculum (CFU)
* <i>Aspergillus brasiliensis</i> ATCC 16404	luxuriant	
<i>Candida albicans</i> ATCC 10231	luxuriant	50-100
<i>Saccharomyces cerevisiae</i> ATCC 9763	luxuriant	50-100

Storage and Shelf Life

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

Reference

- 1.Murray P. R., Baron J. H., Pfaller M. A., Jorgensen J. H. and Tenover F. C., (Ed.), 2003, Manual of Clinical Microbiology, 8th Ed., American Society for Microbiology, Washington, D.C.
- 2.Rechcigl, Jr. (Ed.), 1978, CRC Handbook Series in Nutrition and Food, Vol. III, CRC Press Inc.

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