



V-8 Medium for Lactobacilli

M954

V-8 Medium for Lactobacilli is recommended for cultivation and enumeration of lactobacilli.

Composition**

Ingredients	Gms / Litre
V-8 vegetable juice	10.000
Tryptose	10.000
Beef extract	3.000
Lactose	5.000
Bromo cresol green	0.100
Agar	15.000
Final pH (at 25°C)	5.7±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 43.1 grams in 1000 ml warm 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

The genus *Lactobacillus* is by far the largest of the genera included in Lactic Acid Bacilli (LAB). Lactic acid bacilli are widely distributed in nature and are generally harmless to humans. However, *Lactobacillus plantarum* and *Lactobacillus casei* have been implicated in pathological conditions (1).

V-8 Medium for Lactobacilli is recommended by APHA (2) for cultivation and enumeration of lactobacilli.

The medium contains tryptose and lactose, which are the energy sources. Beef extract provides carbon, nitrogen, vitamins and minerals necessary to support yeast growth. V-8 vegetable juice is a blend of 8 vegetable juices that supplies trace ingredients to stimulate growth. Bromocresol green acts as pH indicator for acid production.

Quality Control

Appearance

Cream to blue homogeneous free flowing powder

Gelling

Firm, comparable with 1.5% Agar gel.

Colour and Clarity of prepared medium

Green to bluish green coloured clear to slightly opalescent gel forms in Petri plates.

Reaction

Reaction of 4.31% w/v aqueous solution at 25°C. pH : 5.7±0.2

pH

5.50-5.90

Cultural Response

M954: Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

Organism	Inoculum (CFU)	Growth	Recovery	Colour of colony
<i>Lactobacillus acidophilus</i> ATCC 4356	50-100	good-luxuriant	≥50%	yellow
<i>Lactobacillus casei</i> ATCC 9595	50-100	good-luxuriant	≥50%	yellow
<i>Lactobacillus plantarum</i> ATCC 8014	50-100	good-luxuriant	≥50%	yellow

Storage and Shelf Life

Store dehydrated powder and prepared medium at 2 - 8°C. Use before expiry date on the label.

Reference

1. Salminen Seppo, von Wright A. and Ouwehand A. C., Lactic Acid Bacteria: Microbiological and Functional Aspects, 3rd Edi, Marcel and Dekker. NY.Basel.
2. Speck M. L., (Eds.), 1984, Compendium of Methods for the Microbiological Examination of Foods, 2nd ed., APHA, Washington, D.C.

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