

TECHNICAL DATA SHEET

OXYcrome Chromogenic Vibrio Agar

Principle

Vibrio chromogenic agar is a selective medium complementary to the TCBS medium as per ISO 218721:2017. *Vibrio* species are mainly found in salt water, specifically sea water and sea food. *Vibrio cholerae* and *Vibrio parahaemolyticus* are the major causes of foodborne infections. Vibrio chromogenic agar is composed of peptone, a yeast extract that provides a source of nitrogen, vitamins, amino acids, and other essential nutrients required for bacterial metabolism. Sodium thiosulphate, sodium citrate, and sodium cholate inhibit the gram-positive bacteria. High concentrations of sodium chloride maintain the osmotic balance and the high alkaline condition of the medium helps in selective isolation of *Vibrio* species. Chromogenic mixture helps in the selective differentiation of *Vibrio* species on different colony color basis.

Use: for selective isolation and differentiation of *Vibrio* species.

Contents*

Ingredients	GMS/LTR
Peptone	10.000
Yeast Extract	3.000
Sodium Thiosulphate	5.000
Sodium Citrate	6.000
Sodium Cholate	1.000
Sodium Chloride	25.000
Chromogenic mixture	2.5000
Agar	15.000
pH at 25°C	8.5±0.2

* Formula adjusted for optimum performance and parameters

Directions: Dissolve 67.50 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. DO NOT AUTOCLAVE. DO NOT OVERHEAT. Cool to 45-50°C. Mix well and distribute aseptically in petri plates and allow to solidify. Ensure complete solidification inoculate test sample aseptically

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ISO 9001-2008 Certified Company

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Specimens types analyzed

Food and Food products.

Precautions to be taken

All the handling, experiments, storage, and discarding should be performed with the help of skilled and knowledgeable technicians and as per the established guidelines. The material should be disposed only after proper sterilization by autoclaving. Please go through the MSDS of the media to avoid any accidents or in emergency.

Performance and Evaluation

The expected performance of the medium is liable to use as per the direction on the label when stored at optimum conditions and within expiry date.

Quality Control

Appearance	Beige colored, free-flowing, homogeneous
Reaction of 6.75% solution	8.5 ± 0.2 at 25 °C
pH	8.30 – 8.70
Gelling	Firm comparable with 1.5% agar gel
Color and clarity of ready medium	Light yellow color, clear to slightly opalescent gel
Growth Promotion properties	Best at ≤ 100 CFU at 32-37°C for 18-24 hours
Indicative properties	Optimum at ≤ 100 CFU at 32-37°C for 18-24 hours
Negative control	Performed using sterile distilled water

Different Microbial Response: Cultural characteristics observed after an incubation at 35 ± 2°C for 18-24 hours. Inoculum 50-100 CFU

Organism	ATCC	Growth	Recovery	Colony color
Vibrio cholerae	15748	Luxuriant	≥ 60%	Pinkish red
Vibrio parahaemolyticus	17802	Luxuriant	≥ 60%	Bluish green
Escherichia coli	25922	Inhibited	-	-
Enterococcus faecalis	14506	Inhibited	-	-
Staphylococcus aureus	25923	Inhibited	-	-

Storage and Shelf Life: The product is highly hygroscopic; keep the container tightly closed at all times and store it properly as per the conditions mentioned on the label. The declared expiry is valid only when stored as per the conditions mentioned on the label.

Note: Sterilize media immediately after reconstitution.

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Disposal: To avoid the contamination or propagation of any hazardous microbes the used, unusable or modified preparation of this product must be disposed after autoclaving after completion of task.

Reference

1. Downes F. P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., American Public Health Association, Washington, D.C.
2. Isenberg, H.D. Clinical Microbiology Procedures Handbook. 2nd Edition.
3. ISO 21872-1:2017 Microbiology of the food chain. Horizontal method for the determination of *Vibrio* spp. Detection of potentially enteropathogenic *Vibrio parahaemolyticus*, *Vibrio cholerae* and *Vibrio vulnificus*
4. Murray P. R., Baron J. H., Pfaller M. A., Jorgensen J. H. and Tenover F. C., (Eds.), 2003, Manual of Clinical Microbiology, 8th Ed., American Society for Microbiology, Washington, D.C.

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