

**TECHNICAL SHEET**

|   |                       |   |                                |           |              |               |
|---|-----------------------|---|--------------------------------|-----------|--------------|---------------|
| <b>B809</b>   | <b>V 8 JUICE AGAR</b> |   |                                |           |              |               |
| <b>Formula</b>  |                       |   |                                |           |              |               |
| <b>Ingredients :</b>  |                       | <b>gms/lit.</b>   |                                |           |              |               |
| V-8 juice (100ml)   |                       | 8.30  |                                |           |              |               |
| L-asparagine  |                       | 10.00   |                                |           |              |               |
| Yeast extract   |                       | 2.00  |                                |           |              |               |
| Calcium carbonate   |                       | 2.00  |                                |           |              |               |
| Glucose   |                       | 2.00  |                                |           |              |               |
| Agar  |                       | 20.00   |                                |           |              |               |
| Final pH (at 25°C) : 5.7 ± 0.2  |                       |   |                                |           |              |               |
| <b>Directions :</b>   |                       |   |                                |           |              |               |
| Suspend 44.3 gms in 1000 ml. distilled water. Heat gently to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. If slight precipitate appears after sterilization distribute evenly before dispensing.   |                       |   |                                |           |              |               |
| <b>Principle :</b>  |                       |   |                                |           |              |               |
| Yeast extract provide essential growth nutrients. L-Asparagine serves as the amino acid source and glucose as the carbohydrate source for the growth of yeasts and molds. 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. Agar is the solidifying agent. |                       |   |                                |           |              |               |
| <b>QC Tests – (I)Dehydrated Medium</b>  |                       |   |                                |           |              |               |
| Colour :  |                       | Cream to yellow   |                                |           |              |               |
| Appearance :  |                       | Homogeneous Free Flowing powder   |                                |           |              |               |
| <b>(II)Rehydrated medium</b>  |                       |   |                                |           |              |               |
| pH (post autoclaving/heating) :   |                       | 5.7 ± 0.2   |                                |           |              |               |
| Colour (post autoclaving/heating) :   |                       | Cream to light amber  |                                |           |              |               |
| Clarity (post autoclaving/heating) :  |                       | Opalescent  |                                |           |              |               |
| <b>(III)Q.C. Test Microbiological</b>   |                       |   |                                |           |              |               |
| Cultural characteristics observed after 48 - 72 hrs. at 25 - 30°C.  |                       |   |                                |           |              |               |
| MICROORGANISM (ATCC)  |                       | GROWTH  |                                |           |              |               |
| Aspergillus niger (16404 )  |                       | Luxuriant   |                                |           |              |               |
| Candida albicans (10231 )   |                       | Luxuriant   |                                |           |              |               |
| Saccharomyces cerevisiae (9763 )  |                       | Luxuriant   |                                |           |              |               |
| <b>Precautions :</b>  |                       | 1. For Laboratory Use.<br>2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.          |                                |           |              |               |
| <b>Limitations :</b>  |                       | 1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium. |                                |           |              |               |
| <b>Use :</b>  |                       | For cultivation of yeasts and moulds.   |                                |           |              |               |
| <b>Storage :</b>  |                       | Dehydrated medium- below 30°C Prepared medium– Between 2 to 8°C.  |                                |           |              |               |
| <b>Packing :</b>  |                       | 500 gm. bottle  |                                |           |              |               |
| <b>Product profile:</b>   |                       | Reconstitution  | Quantity on Preparation (500g) | pH (25°C) | Supplement   | Sterilization |
| <b>B809</b>   | 44.3 gm/lit           | 11.28L  | 5.7 ± 0.2                      | NIL       | 121°C/15 MIN |               |