

PRODUCT SPECIFICATION SHEET



V8 Juice Broth (DM1335)

Intended Use

V8 Juice Broth (DM1335) is recommended for cultivation of yeast and mould.

Product Summary and Explanation

Yeast and mold are two species very different from bacteria, which are more commonly associated with food borne illness. Hundreds of yeast and mold species have been isolated from foods and due to their ability to grow over a wide spectrum of environmental conditions very few foods are entirely safe from fungal spoilage. Yeasts are very common in the environment, and are often isolated from sugar-rich materials. Yeasts are unicellular, eukaryotic, budding cells that are generally round-to-oval or elongate in shape and they multiply principally by the production of blastoconidia (buds).⁽¹⁾ Yeast colonies are moist and creamy or glabrous to membranous in texture. Yeasts are considered opportunistic pathogens.⁽¹⁾ Moulds are microscopic, plant-like organisms, composed of long filaments called hyphae. Both are widely distributed in soil, water and air. In fermentation studies where yeasts and moulds are generally used as starter cultures their cultivation of becomes important. V8 Juice Medium contains vegetable juices which provides the necessary trace ingredients required to stimulate fungal growth and is generally used for the cultivation and sporulation of fungi.⁽²⁾

Principles of the Procedure

V8 Juice Broth contains yeast extract which provides vitamins and 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. Acidic pH of the medium suppresses bacterial growth and favours fungal growth.

Formula / Liter

Ingredients	Gms / Liter
V-8 juice (100 ml)	8.30
L-Asparagine	10.00
Calcium carbonate	2.00
Glucose	2.00
Yeast extract	2.00
Final pH: 5.7 ± 0.2 at 25°C	
Formula may be adjusted and/or supplemented as required to meet performance specifications	

Precautions

1. For Laboratory Use only.
2. IRRITANT. Irritating to eyes, respiratory system, and skin.
3. Due to presence of calcium carbonate, the prepared medium forms opalescent solution with white precipitate.

Directions

1. Suspend 24.3 grams of the medium in one litre of distilled water.
2. Heat just to boiling.
3. Autoclave at 121°C, 15 psi pressure, for 15 minutes / validated cycle.
4. If slight precipitate appears after sterilization distribute evenly before dispensing.

Quality Control Specifications

Dehydrated Appearance	Off-white to light yellow homogeneous free flowing powder
Prepared Medium	Light amber coloured slightly opalescent solution with white precipitate in tubes
Reaction of 2.43% Solution	pH : 5.7 ± 0.2 at 25°C
Gel Strength	Not Applicable

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



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Sr. No.	Organisms	Results to be achieved	
		Inoculum (CFU)	Growth
1.	<i>Aspergillus brasiliensis</i> ATCC 16404	50 -100	good-luxuriant
2.	<i>Candida albicans</i> ATCC 10231	50 -100	good-luxuriant
3.	<i>Saccharomyces cerevisiae</i> ATCC 9763	50 -100	good-luxuriant

The organisms listed are the minimum that should be used for quality control testing.

Test Procedure

Refer appropriate references for standard test procedures.

Results

Refer appropriate references and test procedures for interpretation of results.

Storage

Store the sealed bottle containing the dehydrated medium at 2 - 8°C. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light.

Expiration

Refer to the expiration date stamped on the container. The dehydrated medium should be discarded if not free flowing, or if the appearance has changed from the original color. Expiry applies to medium in its intact container when stored as directed.

Limitations of the Procedure

1. For identification, organisms must be in pure culture. Morphological, biochemical and/or serological tests should be performed for final identification.
2. Consult appropriate texts for detailed information and recommended procedures.

Packaging

Product Name : V8 Juice Broth

Product Code : DM1335

Available Pack sizes : 500gm

References

1. Murray P. R., Baron J. H., Pfaller M. A., Tenover J. C. 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.

Further Information

For further information please contact your local MICROMASTER Representative.



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