

53605 Violet Red Bile Glucose Agar without Lactose, Vigitone (Vigitone Violet Red Bile Glucose Agar without Lactose; VRBG Agar without Lactose, Vigitone; VRBD Agar without Lactose, Vigitone; Violet Red Bile Dextrose Agar without Lactose, Vigitone)

Vigitone Violet Red Bile Glucose Agar without Lactose is used for detection and enumeration of *Enterobacteriaceae* in food products. It is also recommended by ISO Committee under the specifications ISO 7402 : 1993. Media from the Vigitone-line contains plant peptones instead of animal derived peptones and bile salts are replaced by a synthetic detergent.

Composition:

Ingredients	Grams/Litre
Peptone (vegetable)	7.0
Yeast Extract	3.0
Sodium Chloride	5.0
Synthetic detergent	1.5
Glucose	10.0
Neutral Red	0.03
Crystal Violet	0.002
Agar	12.0
Final pH (at 25°C)	7.4 ± 0.2

Store prepared media below 8°C, protected from direct light. Store dehydrated powder, in a dry place, in tightly-sealed containers at 2-25°C.

Directions:

Suspend 38.53 g in 1000 ml distilled water. Heat to dissolve the medium completely. Mix well and pour plates. DO NOT AUTOCLAVE.

Principle and Interpretation:

It is selective medium recommended for detection of all the members of the *Enterobacteriaceae* that can reveal the hygienic conditions in the food processing units at various stages such as raw materials, plant operation and processed foods (1,2). Mossel et al (3,4,5) added glucose and excluded lactose from the medium observing improved detection of coliforms. Incubation can be carried out at different temperatures and incubation time depending upon the group of *Enterobacteriaceae* to be recovered (6). Recently ISO committee has also accepted this medium under the specifications ISO 7402 : 1993 for the detection of *Enterobacteriaceae* with pre-enrichment (7).

Cultural characteristics after 18 - 24 hours at 35°C

Organism (ATCC)	Growth	Colour of Colony
<i>Enterobacter aerogenes</i> (13048)	+++	pink-red
<i>Escherichia coli</i> (25922)	+++	pink-red
<i>Salmonella enteritidis</i> (13076)	+++	light pink
<i>Staphylococcus aureus</i> (25923)	-	-



References:

1. International Organisation for Standardization, Meat and Meat products-detection and enumeration of *Enterobacteriaceae* ISO/DIS5552 (1977)
2. WHO Technical Report series N. 598, Geneva, p 51 (1976)
3. D.A.A. Mossel, W.H.J. Mengerink, H.H. Scholts, J. Bacteriol, 84:381 (1962)
4. D.A.A. Mossel, et al., Lab. practice, 27 No., 12, 1049 (1978)
5. D.A.A. Mossel, et al., Food Protect., 42, 470 (1979)
6. D.A.A. Mossel, et al., J. Appl. Bact., 60, 289 (1986)
7. International Organisation for Standardisation (ISO), detection of *Enterobacteriaceae* with pre-enrichment Draft ISO/DIS 7402 (1993)

Precautions and Disclaimer

This product is for R&D use only, not for drug, household, or other uses. Please consult the Material Safety Data Sheet for information regarding hazards and safe handling practices.

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