

Food Industry

● CHROMagar™ **Vibrio**



**For isolation and detection of *V. cholerae*,
V. vulnificus and *V. parahaemolyticus***

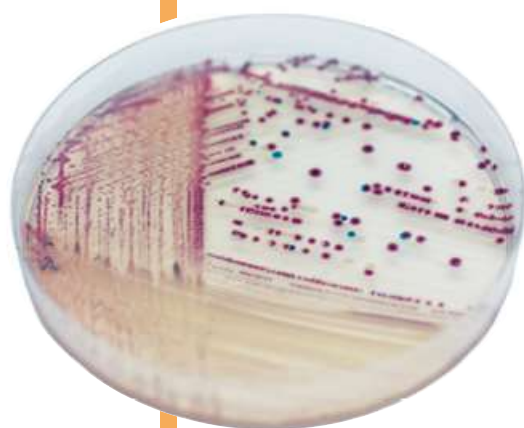
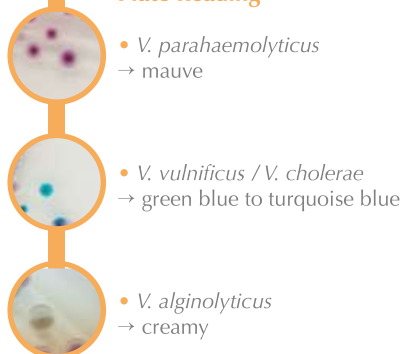


Plate Reading



• *V. parahaemolyticus*
→ mauve

• *V. vulnificus* / *V. cholerae*
→ green blue to turquoise blue

• *V. alginolyticus*
→ creamy

For isolation and detection of *V. parahaemolyticus*, *V. vulnificus* and *V. cholerae*

Background

Naturally present on marine plants and animals, *Vibrio* genus counts over 20 species among which four represent a serious public health hazard.

- *V. cholerae* often cause cholera through water and food contamination. Emerging cyclically, cholera is considered to be endemic in many countries as a virulent disease causing severe diarrhea and dehydration. The number of cholera cases reported to the W.H.O. in 2006 rose dramatically, reaching the level of the 1990s. Around 240,000 cases were reported from 52 countries, including about 6300 deaths.
- *V. parahaemolyticus* and *V. vulnificus* are largely involved in foodborne diseases from seafood, causing septicaemia, wound infections, and gastroenteritis. CDC reports an estimated 47 % increase of *Vibrio* infections in the US (1996-1998 to 2008), about 8000 illnesses yearly. *Vibrio* infections are also commonly reported in areas of Asia and Oceania, linked to the high consumption of seafood. Despite the fact that *V. parahaemolyticus* is the most commonly reported species causing infection, *V. vulnificus* has become increasingly prevalent and is now associated with 94 % of reported deaths.
- *V. alginolyticus* is less common but is a pathogen concern for oyster producers since it can lead to major production losses. If detected, it can prevent contamination of other oyster production sites.

Medium Performance

- 1 DIFFERENT CLEAR AND INTENSE COLONY COLOURS**
Thanks to its powerful chromogenic technology. Easy reading especially when compared to the conventional TCBS medium based on sucrose fermentation revealed with a pH indicator.
- 2 PRACTICAL**
V. alginolyticus remains colourless in CHROMagar™ Vibrio, avoiding any interference with the detection of other species.
- 3 CLEAR DIFFERENTIATION**
Between *V. parahaemolyticus* and *V. vulnificus*, both sucrose (-) on TCBS.
- 4 POWERFUL**
Unrivalled medium in the chromogenic media field.
- 5 EXCELLENT RECOVERY**
Greater than with TCBS agar, even if using an enrichment broth.
Fewer false negatives than with TCBS agar.

Medium Description

Powder Base	
Total	74.7 g/L
Agar	15.0
Peptone & Yeast extract	8.0
Salts	51.4
Chromogenic mix	0.3
Storage at 15/30 °C - pH: 9.0 +/- 0.2	
Shelf Life	4 years

Usual Samples	Environmental, water, sea food, surfaces.
Procedure	Direct streaking or after an appropriate enrichment step of the sample. Incubation 24 h at 37 °C. Aerobic conditions.

Scientific Publications on this product: available on www.CHROMagar.com
Please read carefully the instructions for use (IFU document) available on www.CHROMagar.com

Order References

Please use these product references when contacting your local distributor:

5000 mL pack VB912
25 L pack VB913-25

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Website: www.CHROMagar.com
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