Condalab

Reference: 0910 **Technical Data Sheet**

Product: # VIOLET RED BILE LACTOSE AGAR (VRBL)

Specification

Medium for the detection and enumeration of coliforms in milk and other dairy products, according to APHA and ICMSF, FIL-IDF and ISO Standards.

Presentation

	Packaging Details	Shelf Life	Storage
20 Prepared Plates 90mm with: 21 ± 2 ml	1 box with 2 packs of 10 plates/pack. Single cellophane..	3 months	2-14°C

Composition

Composition (g/l):

Yeast extract	3.000
Peptone from meat	7.000
Bile salts mixture	1.500
Lactose	10.000
Sodium chloride	5.000
Neutral red	0.030
Crystal violet	0.002
Agar	13.000

Description /Technique

Description

The Violet Red Bile Agar corresponds to the classic formulation of standardized media for the screening of coliforms in milk and other dairy products. This medium has been adopted for the enumeration of coliforms as well as for differentiating between lactose-fermenting and non-lactose fermenting organisms, due to its contents of crystal violet and bile salts, whose inhibiting or selective properties have been widely confirmed.

Technique

For plate inoculation follow the laboratories standard methods or the applicable norms (spiral plating method, econometric methods, streak plating, dilution banks, spread plating with drigralsky rod etc ...)
The plates are read after 24 hours of incubation at 30°C.
The size of the colonies ranges from 2 to 5 mm, depending on the amount per plate. If enterococci develop they will appear small in size and pink coloured. Lactose fermenting enterobacteria acquire a dark red colour with a clearing zone around them, while lactose non-fermenting ones form colourless colonies.

Quality control

Physical/Chemical control

Color : Violet-pink pH: 7.4 ± 0.2 at 25°C

Microbiological control

Spiral Spreading: Practical range 100±20 CFU; Min. 50 CFU (Productivity) / 10^4-10^6 CFU (Selectivity).
Aerobiosis. Incubation at 30 ± 1 °C during 18-24 h

Microorganism	Growth
Enterococcus faecalis ATCC® 19433, WDCM 00009	Inhibited
Ps. aeruginosa ATCC® 9027, WDCM 00026	Colourless to beige colonies
Salmonella typhimurium ATCC® 14028, WDCM 00031	Colourless to beige colonies
Escherichia coli ATCC® 8739, WDCM 00012	Good (≥50%)- Red purple colonies
Escherichia coli ATCC® 25922, WDCM 00013	Good (≥50%)- Red purple colonies

Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH
Check at 7 days after incubation in same conditions

Bibliography

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