Reference : 01-220 Scharlau Microbiology - Technical data sheet



VIOLET RED BILE LACTOSE DEXTROSE AGAR

Also known as

VRBLD Agar; VRBLDA Medium; Agar Medium F

Product :

Specification

Solid selective medium for the detection of Enterobacteriaceae according to the European Pharmacopoeia.

Formula * in g/L

Yeast extract	3.000
Peptone	7.000
Sodium chloride	5.000
Bile salts No. 3	1.500
Lactose monohydrate	10.000
Dextrose monohydrate	10.000
Neutral red	0.030
Crystal violet	0.002
Agar	15.000

Final pH 7,4 ±0,2 at 25 °C

* Adjusted and /or supplemented as required to meet performance criteria

Directions

Suspend 51,5 g of powder in 1 L of distilled water and heat to the boil. Pour into Petri dishes immediately. Do not sterilize in the autoclave nor overheat.

Description

This medium developed in 1962 by Mossel et al. is more effective than MacConkey Agar for the detection of Enterobacteriaceae in foods. The formulation has been officially adopted by the European Pharmacopoeia 5.0 for the microbiological examination of non-sterile products. The medium is especially used in the recovery of process stressed bacteria using a progressive enrichment technique.

This medium can be used as presumptive medium for E. coli (by fluorescent reaction) if before sterilization MUG (Art. No 06-102LYO1) is added.

Technique

The product sample is diluted 1:10 in Lactose Broth and incubated for 2-5 hours at 35-37°C. The pre-enrichment is then diluted ten fold in EE Broth and incubated at 35-37°C for 18-24 hours. From this enrichment the surface of several plates of VRBDL Agar are inoculated. The product passes the test if after 18-24 hours of incubation at 35-37°C there is no growth of Gram negative bacteria.

The Enterobacteriaceae colonies are deep purple in colour surrounded by a clearing zone. Sometimes colonies of Pseudmonas or Aeromonas are present, these can be easy differentiated using the oxidase test.

Quality control

Incubation temperature:

35°C ±2.0

Incubation time: 24 h

Inoculum: Practical range 50- 100 CFU (Productivity) / 104-106 CFU (Selectivity) according to Eu Ph. & ISO 11133:2014/Amd 1:2018 _ _ _ _

Microorganism	Growth	Remarks
Enterococcus faecalis ATCC [®] 19433	Total inhibition	Selectivity
Pseudomonas aeruginosa ATCC [®] 9027	Productivity > 0.50	-
Escherichia coli ATCC [®] 25922	Productivity > 0.50	Dark violet colonies, with a precipitate
Escherichia coli ATCC [®] 8739	Productivity > 0.50	Dark violet colonies, with a precipitate
Salmonella typhimurium ATCC [®] 14028	Productivity > 0.50	Dark violet colonies, with a precipitate
Salmonella abony NCTC [®] 6017	Productivity > 0.50	Dark violet colonies, with a precipitate

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References

- EUROPEAN PHARMACOPOEIA (2005) § 2.6.13 Microbiological examination of non-sterile products. Tests for specified organisms. EDQM. Council of Europe. Strasbourg.
- . ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- · MOSSEL, D.A.A. (1985) Media for Enterobacteriaceae. Int. J. Food Nicrobiol. 2:27-35.

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- MOSSEL, D.A.A., W. MENGERINK & H.H. SCHOLTS (1962) Use of a modified MacConkey Agar medium for selective growth and enumeration of Enterobacteriaceae J. Bact. 84:381.
- MOSSEL, D.A.A., M. VISER & A.M.R. CORNELISSEN (1963) The examination of foods for Enterobacteriaceae using a test of the type generally adopted for the detection of salmonellae J. Appl. Bact. 26:444-452.
- MOSSEL, D.A.A. & M.A. RATTO (1970) Rapid detection of sub-lethally impaired cells of Enterobacteriaceae in dried foods Appl. Microbiol 20:273-275.

Storage

For laboratory use only. Keep tightly closed, away from bright light, in a cool dry place (+4 °C to 30 °C).