



Reference : 02-207

Scharlau Microbiology - Technical data sheet

**Product :**  
**METHYL RED VOGES PROSKAUER BROTH (MRVP  
Broth)**

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**Also known as**

CLARKS LUBS MEDIUM

**Specification**

Classic liquid medium used for differential tests (Voges-Proskauer and Methyl Red) in Enterobacteriaceae according to ISO and FIL-IDF standards.

**Formula \* in g/L**

Peptone..... 7.0  
Dextrose..... 5.0  
Buffer phosphate..... 5.0

Final pH 6.9 ±0,2 at 25 °C

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

**Directions**

Dissolve 17 g of powder into 1 L of distilled water, heating if necessary. Dispense in tubes and sterilize in the autoclave at 121°C for 15 minutes.

**Description**

This classical Lubs and Clark medium is used to perform Methyl Red (MR) and Voges-Proskauer (VP) tests, and together with Indol and Citrate tests allows the differentiation of coliforms. These reactions are as follows:

**Methyl Red test**

Amongst the Enterobacteriaceae, *E. coli* ferments glucose by the mixed acid pathway, accumulating acidic substances, which produces a large decrease in the initial pH. This change is detected by the methyl red indicator, that is yellow above pH 5,1 and red below pH 4,4.

**Voges-Proskauer test**

Enterobacteria of *Klebsiella-Enterobacter* biotype ferment glucose by the 2,3-butanediol pathway. Although acidic substances are produced in this way, at the end products are mostly neutral or alkaline. Due to this, incubation must be extended to 3 days. After this period, the methyl red reaction is negative. Nonetheless, Voges-Proskauer test is complementary to Methyl Red test. It shows the 2,3-butanediol and acetone production, (substances hard to identify in the mixed acid pathway). It takes advantage of the fact that these two products, in an alkaline environment, oxidize to diacetyl, which reacts with guanidine and produces coloured compounds.



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### Technique

There are several techniques used to carry out these tests. An example of one is as follows:

The medium is inoculated with a pure culture of the microorganism to study and incubated at 30°C for at least 3 days or for a maximum of 5 days. Just before reading, the culture is separated in two aliquots, one for each test.

Methyl Red test:

Add 4-5 drops of Methyl Red Solution to the culture, and shake in order to homogenize. The test is considered positive if it turns red and negative if it remains yellow.

- Positive (turning red): *E.coli*, *Edwardsiella*, *Shigella*, *Salmonella*, *Citrobacter*, *Proteus*, *Klebsiella ozoenae*, *Klebsiella rhinoscleromatis*, *Yersinia*.
- Negative (turning yellow): *Enterobacter*, *Hafnia*, *Serratia*, *Klebsiella pneumoniae*.
- With *Erwinia*, this reaction is very variable.

Voges-Proskauer test:

Add to the medium Barrit's Reagent until it becomes a milky in appearance. Then, add O'Meara's Reagent until this milky appearance disappears. Shake vigorously. The test is positive if medium turns a pink-violet colour, beginning at the top of the tube. If the test is negative, it remains the same colour. Relative amounts of each reagent depend on initial volumes of medium. Never incubate above 30°C.

- Positive (pink-red): *Enterobacter*, *Hafnia*, *Klebsiella pneumoniae*, *Serratia*.
- Negative (no colour change): *Escherichia*, *Edwardsiella*, *Citrobacter*, *Salmonella*, *Shigella*, *Yersinia*, *Klebsiella ozonae*, *Klebsiella rhinoscleromatis*.
- With *Proteus* and *Erwinia* spp, this reaction is meaningless as it can be very variable.

Voges-Proskauer test may be performed more rapidly, using very small volumes of medium and large inocula. This allows short incubations (18-20 hours), and also, reading may be accelerated by heating the culture almost to boiling after adding the reagents. However, false results are more probable using this method.

### Quality control

**Incubation temperature:** 28-30°C

**Incubation time:** 24-48-72 h

**Inoculum:**  $\geq 10^3$  CFU (specificity) according to ISO 11133:2014/Amd 1:2018 & Adm 2:2021.

Microorganism	Growth	Remarks
<i>Citrobacter freundii</i> ATCC® 8090	Good	VP (-) RM (+)
<i>Enterobacter aerogenes</i> ATCC® 13048	Good	VP (+) RM (-)
<i>Escherichia coli</i> ATCC® 25922	Good	VP (-) RM (+)
<i>Escherichia coli</i> ATCC® 8739	Good	VP (-) RM (+)
<i>Salmonella typhimurium</i> ATCC® 14028	Good	VP (-) RM (+)
<i>Serratia marcescens</i> ATCC® 13880	Good	VP (+) RM (±)



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### References

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- O'MEARA, R. (1931) A simple, delicate and rapid method of detecting the formation of acetyl-methyl-carbinol by bacteria fermenting carbohydrates. J. Pathol. Bact 34:401-406.
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### Storage

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