

# VIOLET RED BILE AGAR (7165)

## Intended Use

**Violet Red Bile Agar** is used for the enumeration of coliforms in food and dairy product conforms to American Public Health Association (APHA).

## Product Summary and Explanation

The coliform group of bacteria includes aerobic and facultative anaerobic, gram-negative, non-sporeforming bacilli. Coliforms ferment lactose and form acid and gas at 35°C within 48 hours. Members of *Enterobacteriaceae* comprise the majority of the group, but other lactose fermenting organisms may also be included.

Procedures to detect, enumerate, and presumptively identify coliforms are used in testing foods and dairy products.<sup>1-3</sup> One method for performing the presumptive test for coliforms uses Violet Red Bile Agar, (VRBA). If typical coliform colonies appear, they are tested further to confirm their identification as coliforms. Coliform colonies lower the pH of the medium, subsequently causing their colonies to look red (Neutral Red Dye) and to precipitate the bile salts.

## Principles of the Procedure

Enzymatic Digest of Gelatin is the source of carbon, nitrogen, vitamins, and minerals in Violet Red Bile Agar. Yeast Extract supplies B-complex vitamins that stimulate bacterial growth. Bile Salts Mixture and Crystal Violet inhibit most Gram-positive bacteria. Lactose is a carbohydrate source. Neutral Red is a pH indicator. Agar is the solidifying agent.

## Formula / Liter

Yeast Extract.....	3 g
Enzymatic Digest of Gelatin .....	7 g
Bile Salts Mixture .....	1.5 g
Lactose .....	10 g
Sodium Chloride .....	5 g
Neutral Red.....	0.03 g
Crystal Violet.....	0.002 g
Agar .....	15 g

Final pH: 7.4 ± 0.2 at 25°C

Formula may be adjusted and/or supplemented as required to meet performance specifications.

## Precautions

1. For Laboratory Use.
2. IRRITANT. Irritating to eyes, respiratory system, and skin.

## Directions

1. Suspend 41.5 g of the medium in one liter of purified water.
2. Heat with frequent agitation and boil for two minutes. DO NOT AUTOCLAVE.
3. Cool the medium to 45 - 46°C and dispense 15 - 20 mL into 100 mm petri dishes containing inoculum.
4. After solidification of the inoculated medium, evenly add a cover layer of 4 mL of the cooled (45 -46°C) agar medium.

## Quality Control Specifications

**Dehydrated Appearance:** Powder is homogeneous, free flowing, and red-beige.

**Prepared Appearance:** Prepared medium is clear to slightly hazy and red-purple.

**Expected Cultural Response:** Cultural response on Violet Red Bile Agar at 35°C after 18 - 24 hours incubation.

Microorganism	Response	Reaction
<i>Enterobacter aerogenes</i> ATCC® 13048	good growth	pink colonies
<i>Enterococcus faecalis</i> ATCC® 29212	inhibited	----
<i>Escherichia coli</i> ATCC® 25922	good growth	pink to red colonies w/ bile ppt
<i>Salmonella typhimurium</i> ATCC® 14028	good growth	colorless colonies

The organisms listed are the minimum that should be used for quality control testing.

### **Test Procedure**

Presumptive test for coliforms using solid medium:

1. Transfer a 1 mL aliquot of test sample to a petri dish.
2. Add 10 mL of Violet Red Bile Agar (at 48°C) and swirl to mix.
3. Allow medium to solidify before incubating at 35°C for 18 - 24 hours; use 32°C for dairy products.
4. Examine for purple-red colonies, 0.5 mm in diameter (or larger), surrounded by a zone of precipitate bile acids. Continue with confirmatory testing of typical organisms colonies.<sup>1-3</sup>

### **Results**

Lactose fermenters are purple-red, with or without a zone of precipitate around the colonies. Lactose non-fermenters are colorless to transparent colonies. Gram-positive cocci are colorless, pinpoint colonies.

### **Storage**

Store sealed bottle containing the dehydrated medium at 2 - 30°C. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

### **Expiration**

Refer to expiration date stamped on the container. The dehydrated medium should be discarded if not free flowing, or if the appearance has changed from the original color. Expiry applies to medium in its intact container when stored as directed.

### **Limitations of the Procedure**

1. Due to varying nutritional requirements, some strains may be encountered that grow poorly or fail to grow on this medium.
2. VRBA may not be completely inhibitory to Gram-positive organisms, and will grow Gram-negative bacilli other than members of *Enterobacteriaceae*. Perform a Gram stain and biochemical tests to identify isolates.
3. Boiling the medium for longer than 2 minutes can decrease the ability to support growth.

### **Packaging**

<b>Violet Red Bile Agar</b>	<b>Code No.</b>	<b>7165A</b>	<b>500 g</b>
		<b>7165B</b>	<b>2 kg</b>
		<b>7165C</b>	<b>10 kg</b>

### **References**

1. **Marshall, R. T. (ed.)**. 1993. Standard methods for the examination of dairy products, 16<sup>th</sup> ed. American Public Health Association, Washington, D.C.
2. **Vanderzant, C., and D. F. Splittstoesser (eds.)**. 1992. Compendium of methods for the microbiological examination of foods, 3<sup>rd</sup> ed. American Public Health Association, Washington, D.C.
3. **U.S. Food and Drug Administration**. 1995. Bacteriological analytical manual, 8<sup>th</sup> ed., AOAC International, Gaithersburg, MD.

### **Technical Information**

Contact Acumedia Manufacturers, Inc. for Technical Service or questions involving dehydrated culture media preparation or performance at (410)780-5120 or fax us at (410)780-5470.