

TECHNICAL SHEET

B036	POTATO DEXTROSE AGAR				
Formula					
Ingredients :		gms/lit.			
Potatoes infusion from		200.00			
Dextrose		20.00			
Agar		15.00			
Final pH (at 25°C) :		5.6 ± 0.2			
Directions :					
Suspend 39 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well before dispensing. In specific work, when pH 3.5 is required, acidify the medium with sterile 10% tartaric acid / lactic acid. The amount of acid required for 100 ml of sterile, cooled medium is approximately 1 ml. Do not heat the medium after addition of the acid.					
Principle:					
Potato infusion and dextrose promote luxuriant fungal growth. Adjusting the pH of the medium by tartaric acid inhibits the bacterial growth. Heating the medium after acidification should be avoided as it may hydrolyse the agar which can render the agar unable to solidify.					
QC Tests – (I) Dehydrated Medium					
	Colour :	Cream to light yellow			
	Appearance :	Homogeneous Free Flowing powder			
(II) Rehydrated medium					
	pH (post autoclaving/heating) :	5.6 ± 0.2			
	Colour (post autoclaving/heating) :	Light amber			
	Clarity (post autoclaving/heating) :	Clear to slightly opalescent			
(III) Q.C. Test Microbiological					
Cultural characteristics observed after incubation at 20-25 °C for 2-5 days.					
	MICROORGANISM (ATCC)	GROWTH			
	Aspergillus niger (16404)	Luxuriant			
	Aspergillus fumigatus (9197)	Luxuriant			
	Candida albicans (10231)	Luxuriant			
	Saccharomyces cerevisiae (9763)	Luxuriant			
	Penicillium commune (10248)	fair -good			
	Trichophyton ajelloi (28454)	fair -good			
	Fusarium solani (36031)	Luxuriant			
Precautions :	1. For Laboratory Use. 2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.				
Limitations :	1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium. 2. Heating Potato Dextrose Agar after acidifying hydrolyzes the agar and may destroy the solidifying properties. 3. Potato Dextrose Agar is not a differential medium. Perform microscopic examination and biochemical tests to identify isolates to genus and species if necessary.				
Use :	For isolation and enumeration of yeasts and molds from dairy and other food products.				
Storage :	Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
Packing :	500 gm. bottle				
Product profile:	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B036	39 g/l	12.820L	5.6 ± 0.2	NIL	121°C / 15 minutes

Disclaimer:

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related BIOMARKLABORATORIES publications.

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