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 39.0 grams in 1000 ml purified/distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C. Mix well before dispensing into tubes or flasks as desired. In specific work, when pH 3.5 is required, acidify the medium with sterile 10% tartaric 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.
Note: Powder has tendency to form soft lumps which can be easily broken down to powder form.

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.

Type of specimen : Clinical samples - Skin scrapings, nail scrapings, etc. Food and dairy samples, Water samples.

Specimen Collection and Handling:
For clinical samples follow appropriate techniques for handling specimens as per established and current guidelines of clinical microbiology.
For food and dairy samples, follow appropriate techniques for sample collection and processing as per standard and current guidelines of food and dairy microbiology.
For water samples, follow appropriate techniques for sample collection and processing as per standard and current guidelines of water microbiology.
After use, contaminated materials must be sterilized by autoclaving before discarding.

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 22-25 °C for 4-5 days.		
	MICROORGANISM (ATCC)	GROWTH	ASCOSPORE FORMATION
	Aspergillus niger (16404)	Luxuriant	Negative
	Candida albicans (10231)	Luxuriant	Negative
	Saccharomyces cerevisiae (9763)	Luxuriant	Positive

Warning & Precautions :	1. For In vitro diagnostic Use.By professionals only.
	2. Read the label carefully before opening the container.Wear PPE wares.Follow established good microbiology laboratory practices while handling specimens and cultures and take standard precautions for handling clinical specimens.
	3. For safety guidelines refer individual safety data sheet.
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 diffferential medium. Perform microscopic examination and biochemical tests to identify isolates to genus and species if necessary.

Refer disclaimer Overleaf

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Use:	For isolation and enumeration of yeasts and molds from water, dairy and other food products and clinical samples.				
Storage:	Dehydrated medium- below 30°C Prepared medium– Between 2 to 8°C.				
Disposal:	Ensure safe disposal by autoclaving/or incineration of used or usable preparation of this product. Follow established laboratory procedures while disposing all infectious material and those coming in contact must be decontaminated and disposed off with existing laboratory technics.				
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	121^0C / 15 minutes