

TECHNICAL SHEET

B1564	POTATO DEXTROSE AGAR					
Formula						
Ingredients:		gms/lit.				
Potato Extract		5.00				
Dextrose		20.00				
Agar		17.00				
Final pH (at 25°C):		5.6 ± 0.2				
Directions:						
Suspend 42 grams in 1000 ml distilled water. Heat to boiling with frequent agitation and Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45°C-50°C. Mix well and pour into sterile petri plates. When used as plating medium for enumerating yeasts and molds it is desirable to melt the sterilized medium in boiling water and acidify to pH 3.5 with 1ml of lactic acid 10%.To preserve the solidifying properties of the agar do not heat after addition of the acid.						
Principle:						
Potato dextrose agar is used to detect and count yeasts and molds in butter, dairy products and other foods. Spread plating method is considered better than pour plate method because when the second one is used fungal colonies on the surface grow faster and often obscure that underneath the surface, resulting in less accurate enumeration. The medium is commonly used to stimulate mycelium sporulation and to morphologically identify yeasts and molds.						
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 3 days.						
MICROORGANISM (ATCC)		GROWTH				
Aspergillus niger (16404)		Good				
Candida albicans (10231)		Good				
Saccharomyces cerevisiae (9763)		Good				
Penicillium cyclopium (16025)		Good				
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 detection of yeasts and molds in butter and 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
B1564		42g/l	11.905L	5.6 ± 0.2	NIL	121°C / 15 minutes

Refer disclaimer Overleaf

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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