BIOMARK Laboratories-INDIA

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| B1816 | Plate Count Agar with 1.2% agar | | | | | | |
|---|--|--------------------|-------|---------------------------------|------------|--------------------|--|
| Formula | | | | | | | |
| Ingredients : | gms/lit. | | | | | | |
| Casein enzymic l | c hydrolysate 5.00 | | | | | | |
| Yeast extract 2.50 | | | | | | | |
| Dextrose (Glucos | ose (Glucose) 1.00 | | | | | | |
| Agar 12.00 | | | | | | | |
| Final pH (at 25°C): 7.0 ± 0.2 | | | | | | | |
| Directions : | | | | | | | |
| Suspend 20.5 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. | | | | | | | |
| Principle : | | | | | | | |
| Casein enzymic hydrolysate provides amino acids and other complex nitrogenous substances. Yeast extracts supplies | | | | | | | |
| Vitamin B complex. Dextrose serves as carbon source. Agar acts as a solidifying agent. This medium can be used | | | | | | | |
| where gel of 1.2% concentration is desired. | | | | | | | |
| QC Tests – (I)Deh | hydrated Medium | | | | | | |
| | Colour : | | | Cream to yellow | | | |
| 1 | Appearance : | | | Homogeneous Free Flowing powder | | | |
| (II)Rehydrated medium | | | | | | | |
| I | pH (post autoclaving/heating) : | | | 7.0 ± 0.2 | | | |
| (| Colour (post autoclaving/heating) : | | | Light yellow | | | |
| | Clarity (post autoclaving/heating) : | | | Clear to slightly opalescent | | | |
| (III)Q.C. Test M | est Microbiological | | | | | | |
| Cultural characteristics observed after $18 - 24$ hrs at $35 - 37^{\circ}$ C. | | | | | | | |
| 1 | MICROORGANISM (ATCC) | | | GROWTH | | | |
|] | Bacillus subtilis (6633) | | | Luxuriant | | | |
|] | Escherichia coli (25922) | | | Luxuriant | | | |
|] | Pseudomonas aeruginosa (27853) | | | Luxuriant | | | |
| 2 | Staphylococcus aureus (25923) | | | Luxuriant | | | |
|] | Enterococcus faecalis (29212) | | | 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 | | | | | | |
| 2 | grow or grow poorly on this medium. | | | | | | |
| Use : | In ISO 4833:1991, Plate Count Agar w/1.2% agar is used for the determination of plate count of | | | | | | |
| 1 | microorganisms in foods and dairy product. | | | | | | |
| Storage : | Dehydrated medium- below 30 ° C Prepared mediums– Between 2 to 8°C. | | | | | | |
| Packing: | 500 gm. bottle | | | | | | |
| Product | Reconstitution | Quantity on | рН (2 | 25°C) | Supplement | Sterilization | |
| profile: | | Preparation (500g) | | | | | |
| B1816 | 20.5/1 | 24.390 L | 7.0 - | ± 0.2 | NIL | 121°C / 15 minutes | |
| | | | | | | | |

Disclaimer:

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