

**BIOMARK Laboratories-INDIA**

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**TECHNICAL SHEET**

<b>B647</b>	<b>POTATO DEXTROSE SUCROSE AGAR</b>					
<b>Formula</b>						
<b>Ingredients :</b>		<b>gms/lit.</b>				
Sucrose		600.00				
Dextrose		40.00				
Potatoes,infusion from (solids)		4.00				
Agar		15.00				
Final pH (at 25°C) : Self						
<b>Directions :</b>						
Suspend 65.9 gms.in 100ml. distilled water. Heat to dissolve the medium with stirring. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.						
<b>Principle :</b>						
Potato Dextrose – Sucrose Agar is formulated as recommended in APHA and used for the isolation and cultivation of Zygosaccharomyces rouxii from chocolate syrup. Yeasts are the principle causes of spoilage in confectionaries. Zygosaccharomyces rouxii is identified as a principal cause of spoilage which grows over a wide range of pH. Yeast spoilage of chocolate – covered creams is evident by cracking of the coating and leaking of the fondant and syrup. Very high percentage of sucrose along with the 4% dextrose and the potato infusion supports good growth of Zygosaccharomyces rouxii.						
<b>QC Tests - (I)Dehydrated Medium</b>						
Colour :		Light beige				
Appearance :		Homogeneous Free Flowing powder				
<b>(II)Rehydrated medium</b>						
pH (post autoclaving/heating) :		Self				
Colour (post autoclaving/heating) :		Very light amber				
Clarity (post autoclaving/heating) :		Clear				
<b>(III)Q.C. Test Microbiological</b>						
Cultural characteristics observed after 48 - 72 hrs at 28-30°C.						
MICROORGANISM (ATCC )		GROWTH				
Zygosaccharomyces rouxii (34890)		Luxuriant				
<b>Precautions :</b>		1. For Laboratory Use. 2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.				
<b>Limitations :</b>		1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.				
<b>Use :</b>		For the isolation and cultivation of Zygosaccharomyces rouxil from chocolate syrup.				
<b>Storage :</b>		Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
<b>Packing :</b>		500 gm. bottle				
<b>Product profile:</b>		Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
<b>B647</b>	659.0g/l	0.76 L	Self	NIL	121°C / 15 minutes	