

TM 1813 - SABOURAUD DEXTROSE AGAR MEDIUM W/ **CHLORAMPHENICOL** (as per IP)

INTENDED USE

For selective cultivation of yeasts and molds.

PRODUCT SUMMARY AND EXPLANATION

Sabouraud Dextrose Agar Medium with Chloramphenicol is recommended for cultivation of yeasts and moulds by Indian Pharmacopoeia. This medium was described originally by Sabouraud for the cultivation of fungi, particularly useful for the fungi associated with skin infections. The medium is often used with antibiotics such as Chloramphenicol for the isolation of pathogenic fungi from materials containing large numbers of fungi or bacteria.

Some pathogenic fungi may produce infective spores which are easily dispersed in air, so examination should be carried out in safety cabinet.

COMPOSITION

| Ingredients | Gms / Ltr | |
|-----------------------|-----------|--|
| Meat & Casein Peptone | 10.000 | |
| Dextrose monohydrate | 40.000 | |
| Chloramphenicol | 0.050 | |
| Agar | 15.000 | |

PRINCIPLE

Meat & Casein Peptone provide nitrogenous, carbonaceous compounds. Dextrose provides an energy source. Chloramphenicol inhibits a wide range of gram-positive and gram-negative bacteria making the medium selective for fungi. The low pH favors fungal growth and inhibits contaminating bacteria.

INSTRUCTION FOR USE

- Dissolve 61.41 grams in 1000 ml distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes or as per validated cycle.
- Cool to 45-50°C. Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

: Cream to yellow homogeneous free flowing powder. **Appearance of Powder**

: Light amber coloured clear to slightly opalescent gel forms in Petri plates. Appearance of prepared medium

: 5.6±0.2 pH (at 25°C)

INTERPRETATION

Cultural response was carried out in accordance with IP, after an incubation. Recovery rate is considered as 100% for bacteria growth on Soybean Casein Digest Agar and fungus growth on Sabouraud Dextrose Agar.











| Microorganism | АТСС | Inoculum (CFU/ml) | Growth | Recovery | Incubation Temperature | Incubation Period |
|-----------------------------|-------|----------------------|----------------------------------|----------|---------------------------|----------------------|
| Escherichia coli | 25922 | >=10 ³ | Inhibited | 0 % | 20-25°C | <=5 Days |
| Escherichia coli | 8739 | >=10 ³ | Inhibited | 0 % | 20-25°C | <=5 Days |
| Escherichia coli | 9002 | >=10 ³ | Inhibited | 0 % | 20-25°C | <=5 Days |
| Trichophyton rubrum | 28191 | 10-100 | Good | 40-50% | 20-25°C | <=5 Days |
| Lactobacillus casei | 334 | >=10 ³ | Inhibited | 0 % | 20-25°C | <=5 Days |
| Candida albicans | 2091 | 10-100 | Luxuriant | >=70 % | 20-25°C | <=5 Days |
| Candida albicans | 10231 | 10-100 | Luxuriant (white colonies) | >=70 % | 20-25°C | <=5 Days |
| Aspergillus brasiliensis | 16404 | 10-100 | Luxuriant | >=70 % | 20-25°C | <=5 Days |
| Saccharomyces cerevisiae | 9763 | 10-100 | Luxuriant | >=70 % | 20-25°C | <=5 Days |

PACKAGING:

In pack size of 100 gm and 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.











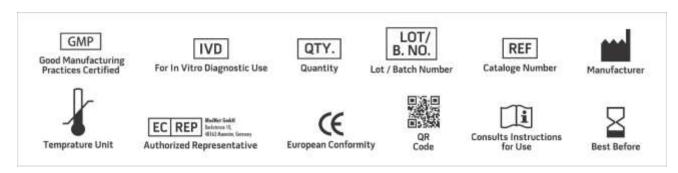
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

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- 5. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
- 6. Lorian (Ed.), 1980, Antibiotics in Laboratory Medicine, Williams and Wilkins, Baltimore.
- 7. Murray, P. R 2005, In Manual of Clinical Microbiology, 7th ed., ASM, Washington, D.C.
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- 9. Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
- 10. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*For Lab Use Only

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