TM 340 – FUNGAL AGAR (MYCOLOGICAL AGAR)

INTENDED USE
For cultivation and maintenance of fungi.

PRODUCT SUMMARY AND EXPLANATION
Mycological media are basal media to which antifungal agents may be added for checking their effect on fungi or bacteria to render them selective for isolation and cultivation of fungi. Mycological Agar is used while working with pathogenic fungi. Earlier media for fungi generally relied on an acidic pH to make the media less suitable for the growth of many bacteria. Fungal Agar is prepared according to the formulation suggested by Huppert and Walker.

COMPOSITION

Ingredients	Gms / Ltr
Soya peptone	10.000
Dextrose (Glucose)	10.000
Agar	15.000

PRINCIPLE
The medium consists of Soya peptone in the medium which provides nitrogen, vitamins and minerals necessary to support bacterial growth. Dextrose is a carbon source required for the growth of fungi. The pH may be adjusted to 4.0 after autoclaving by adding sterile 10% lactic acid sodium/acetic acid and used for determining yeast and mould counts of carbonated beverages and food products.

INSTRUCTION FOR USE
- Dissolve 35.0 grams in 1000 ml purified/distilled water.
- Heat, to boiling, to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Cool to 45-50°C.
- Mix well and pour into sterile Petri plates. For preparing selective media, acidify the media upto pH 3.0-4.0 by the addition of two vials of 10% Lactic Acid Solution.

QUALITY CONTROL SPECIFICATIONS
Appearance of Powder : Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium : Light amber coloured, clear to slightly opalescent gel forms in Petri plates.
pH (at 25°C) : 7.0 ± 0.2

INTERPRETATION
Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period

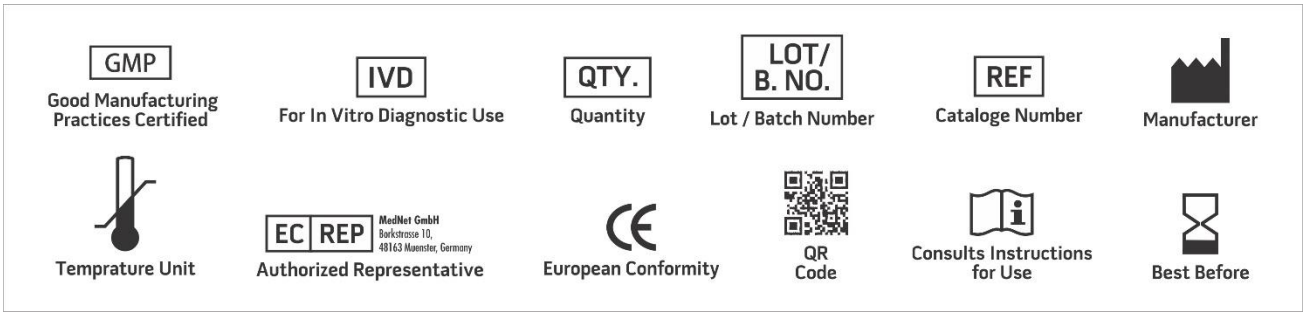
Aspergillus brasiliensis	16404	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Candida albicans	10231	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Lactobacillus acidophilus	11506	50-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Saccharomyces cerevisiae	9763	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Saccharomyces uvarum	28098	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Staphylococcus aureus subsp. aureus	25923	50-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Trichophyton mentagrophytes	9533	10-100	Luxuriant	>=70%	25-30°C	Upto 7 Days

PACKAGING:
In pack size of 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
1. A. J. Clin. Path., 1951, 21: 684.
2. Huppert M., and Walker L. J., 1958, Am. J. Clin. Pathol., 29:291
3. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
4. 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.
5. 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.
6. Speck M. L., (Eds.), 1984, Compendium of Methods for the Microbiological Examination of Foods, 2nd Ed., APHA, 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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