

## TM 387 - SABOURAUD DEXTROSE AGAR

### INTENDED USE

For cultivation of yeasts, molds and aciduric microorganisms.

### PRODUCT SUMMARY AND EXPLANATION

Sabouraud Dextrose Agar is Carlier's modification of the formulation described by is a modification of Sabouraud Dextrose Agar which is described by Sabouraud for the cultivation of fungi (yeasts, moulds), particularly useful for the fungi associated with skin infections. This medium is also employed to determine microbial contamination in food, cosmetics, and clinical specimens.

### COMPOSITION

Ingredients	Gms / Ltr
Dextrose (Glucose)	40.000
Mycological, peptone	10.000
Agar	15.000

### PRINCIPLE

Mycological Peptone provides nitrogenous compounds. Dextrose provides an energy source. High dextrose concentration and low pH favors fungal growth and inhibits contaminating bacteria from test samples.

### INSTRUCTION FOR USE

- Dissolve 65.0 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.
- Cool to 45-50°C. Mix well and pour into sterile Petri plates.

### QUALITY CONTROL SPECIFICATIONS

<b>Appearance of Powder</b>	: Cream to yellow homogeneous free flowing powder.
<b>Appearance of prepared medium</b>	: Light amber coloured clear to slightly opalescent gel forms in Petri plates .
<b>pH (at 25°C)</b>	: 5.6±0.2

### INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Candida albicans</i>	10231	10 -100	Luxuriant (white colonies)	>=70 %	30-35°C	24-48 Hours



<i>Aspergillus brasiliensis</i>	16404	10 -100	Luxuriant	>=70 %	30-35°C	24-48 Hours
<i>Candida albicans</i>	2091	10 -100	Luxuriant	>=70 %	30-35°C	24-48 Hours
<i>Saccharomyces cerevisiae</i>	9763	10 -100	Luxuriant	>=70 %	30-35°C	24-48 Hours
<i>Escherichia coli</i>	8739	50 -100	Luxuriant	>=70 %	30-35°C	24-48 Hours
<i>Escherichia coli</i>	25922	50 -100	Luxuriant	>=70 %	30-35°C	24-48 Hours
<i>Escherichia coli</i>	9002	50 -100	Luxuriant	>=70 %	30-35°C	24-48 Hours
<i>Lactobacillus casei</i>	334	50 -100	Luxuriant	>=70 %	30-35°C	24-48 Hours
<i>Trichophyton rubrum</i>	28191	50 -100	Luxuriant	>=70 %	30-35°C	24-48 Hours

**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**

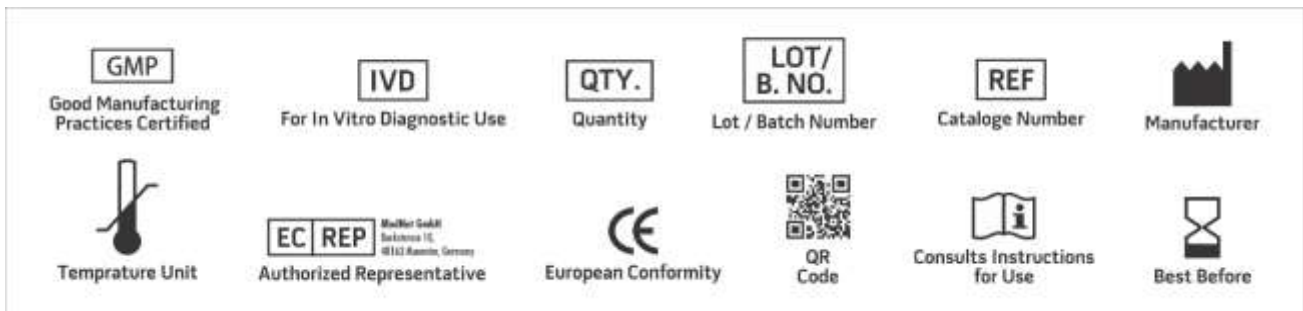
After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

**REFERENCES**

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6. 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.
7. Murray PR, Baren EJ, Jorgensen JH, Pfaller MA, Tenover FC, Tenover FC (editors) 2003, Manual of clinical Microbiology, 8th ed.ASM, Washington, D.C.
8. Sabouraud K., 1892, Ann. Dermatol. Syphilol, 3:1061.
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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