

## TM 517 – DEXTROSE SALT AGAR

### INTENDED USE

For enumeration of yeasts & molds in butter and other dairy products.

### PRODUCT SUMMARY AND EXPLANATION

Dextrose Salt Agar is prepared according to the standard formula 31 of the International Dairy Federation. It is used for enumeration of yeasts and moulds in butter and other dairy products.

### COMPOSITION

Ingredients	Gms / Ltr
Dextrose (Glucose)	10.000
Yeast extract	1.000
Ammonium nitrate	1.000
Ammonium sulphate	1.000
Disodium hydrogen phosphate	4.000
Potassium dihydrogen phosphate	2.000
Sodium chloride	1.000
Agar	15.000

### PRINCIPLE

The medium consists of Yeast extract and dextrose which provide growth nutrients. Sodium chloride helps to maintain the osmotic equilibrium. Agar act as solidifying agent in the medium.

### 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 15psi pressure (121°C) for 15 minutes. Cool to 45-50° C.
- If desired pH can be adjusted to 3.5 by adding sterile 10% aqueous citric acid. Mix well before pouring into sterile Petri plates. Do not reheat the medium after addition of citric acid.

### 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>	: 6.6 ± 0.2

### INTERPRETATION

Cultural characteristics observed after incubation.

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



Aspergillus brasiliensis	16404	10-100	Good-luxuriant	>=50%	30 °C	48-72 Hours
Candida albicans	10231	10-100	Good-luxuriant	>=50%	30 °C	48-72 Hours
Saccharomyces cerevisiae	9763	10-100	Good-luxuriant	>=50%	30 °C	48-72 Hours

**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. International Dairy Federation, 1964, International Standard FIL-1 DF31 Brussels.
2. Ritter and Eschmann, 1966, Alimenta., 5:43.
3. Ritter and Eschmann, 1966, Alimenta., 5:46.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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

\*For Lab Use Only  
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