

# **TMPH 008 - POTATO DEXTROSE AGAR PLATE**

#### **INTENDED USE**

For the subculture of fungi in accordance with harmonized method of USP/EP/BP/JP.

### PRODUCT SUMMARY AND EXPLANATION

Potato Dextrose Agar is a simple general-purpose medium that is nutritionally rich, encourages mold sporulation and pigment production. It is recommended by the American Public Health Association (APHA) & FDA for the enumeration and testing of foods and dairy products. This medium is suitable for the detection and enumeration of heat resistant molds in thermally processed fruits and fruit products. Potato Dextrose Agar is also recommended for microbial limit tests in pharmaceutical testing. It is also used for stimulating sporulation, for maintaining stock cultures of certain dermatophytes and for differentiation of typical varieties of dermatophytes on the basis of pigment production.

#### **COMPOSITION**

Ingredients	Gms / Ltr		
Dextrose	20.000		
Agar	15.000		
Potato infusion from 200 gms	4.000		

#### **PRINCIPLE**

Potato infusion and dextrose (glucose) promote the growth of yeasts and molds while the low pH value partially inhibits the growth of the accompanying bacterial flora. Agar is a solidifying agent.

## **INSTRUCTION FOR USE**

Either streak, inoculate or surface spread the test inoculum aseptically on the plate.

### **QUALITY CONTROL SPECIFICATIONS**

Appearance: Light amber colour.

**Quantity of Medium** : 25ml of medium in 90mm plates.

**pH (at 25°C)** : 5.6± 0.2

Sterility Check : Passes release criteria

## **INTERPRETATION**

Cultural characteristics were observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Appearance of colony	Zone Diameter/ Recovery	Incubation Temp.	Incubation Period
#Aspergillus brasiliensis	16404	10-100	Luxuriant	White mycelium, black spores	≥ 70%	20-25°C	≤5 Days
Candida albicans	10231	50-100	Luxuriant	Whitish convex, entire dimorphic	≥ 70%	30-35°C	18-48 Hours
Candida albicans	10231	50-100	Luxuriant	Whitish convex, entire dimorphic	≥ 70%	20-25°C	<=3 days









## **PRODUCT DATA SHEET**

Penicillium commune	10428	Point Inoculation	Good	Cottony green	Good zone diameter	20-25°C	≤ 5 Days
Saccharomyces cerevisiae	9763	50-100	Luxuriant	White to cream	≥ 70%	30-35°C	18-48 Hours
Trichoderma viride	20476	Point Inoculation	Luxuriant	Cottony bluish- green	Good zone diameter	20-25°C	≤ 5 Days

<sup>#</sup> Formerly known as Aspergillus niger

### **PACKAGING:**

Doubled layered packing containing 5 No. of plates with one silica gel desiccant bag packed inside it.

### **STORAGE**

On receipt, store the plates at 15–30 °C. Avoid freezing and overheating. Do not open until ready to use. Prepared plates stored in their original sleeve wrapping until just prior to use may be inoculated up to the expiration date and incubated for recommended incubation times. Allow the medium to warm to room temperature before inoculation.

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

### **DISPOSAL**

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

### **REFERENCES**

- 1. Mac Faddin, J. F. Media for isolation-cultivation-identification-maintenance of medical bacteria, vol.1. Williams & Wilkins, Baltimore, MD. (1985).
- 2. Marshall, (ed.). Standard methods for the examination of dairy products, 16th ed. American Public Health Association, Washington, D.C. (1993).
- 3. Association of Official Analytical Chemists. Bacteriological analytical manual, 8th ed. AOAC International, Gaithersburg, MD. (1995).
- 4. American Public Health Association. Recommended Methods for the Microbiological Examination of Foods. APHA). New York. (1958).
- 5. Bacteriological analytical manual, 8th ed. AOAC International. Gaithersburg, MD. European Pharmacopoeia 6th edition. (2007).



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

\*For Lab Use Only

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