TMV 344 – POTATO DEXTROSE AGAR (VEG.)

INTENDED USE

For isolation and enumeration of yeasts and molds from dairy and other food products.

PRODUCT SUMMARY AND EXPLANATION

This medium is prepared by using Potatoes, infusion from (veg) in place of Potatoes, infusion from which make the medium free of BSE/TSE risks. Potato Dextrose Agar (veg) is recommended by APHA and F.D.A. for plate counts of yeasts and moulds in the examination of foods and dairy products. Potato Dextrose Agar 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. It is also recommended by USP, BP, EP and JP for growth of fungi.

COMPOSITION

Ingredients	Gms / Ltr
Potatoes, infusion from (veg)	200.000
Dextrose	20.000
Agar	15.000

PRINCIPLE

The medium consists of Potato infusion (veg) and dextrose that promote luxuriant fungal growth. Adjusting the pH of the medium by tartaric acid to 3.5, inhibits the bacterial growth. Heating the medium after acidification should be avoided as it may hydrolyze the agar which can render the agar unable to solidify.

INSTRUCTION FOR USE

- Dissolve 39 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.
- Mix well before dispensing.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Light cream homogeneous free flowing powder.
Appearance of prepared medium : Light amber coloured opalescent gel with a slight precipitate.
pH (at 25°C) : 5.6±0.2

INTERPRETATION

Cultural characteristics observe after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Aspergillus niger	16404	10-100	Good-luxuriant	>=50%	30-32°C	18-48 Hours Upto 7 Days

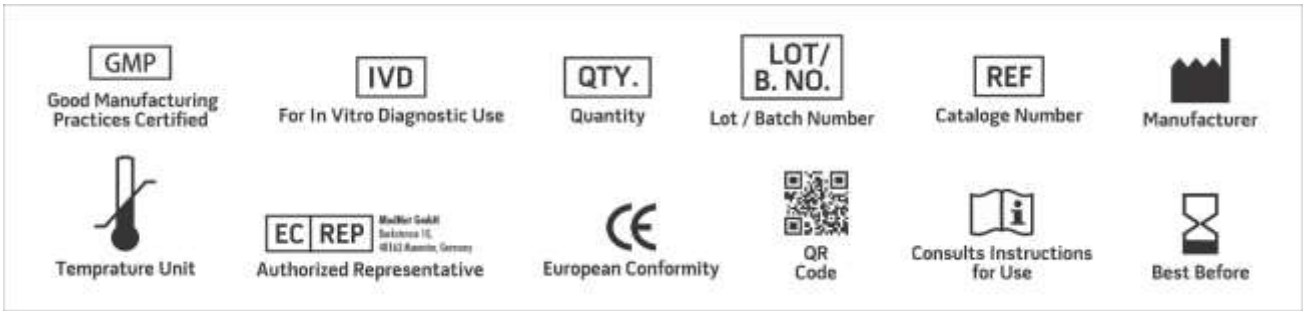
Candida albicans	10231	10-100	Good-luxuriant	>=50%	30-32°C	18-48 Hours Upto 7 Days
Saccharomyces cerevisiae	9763	10-100	Good-luxuriant	>=50%	30-32°C	18-48 Hours Upto 7 Days

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
1. 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.
2. FDA Bacteriological Analytical Manual, 2005, 18th Ed., AOAC, Washington, DC.



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