

TRMH 344 -POTATO DEXTROSE AGAR (USP/EP/BP/JP/IP)

INTENDED USE

For isolation and enumeration of yeast and moulds from clinical, dairy and other food products

PRODUCT SUMMARY AND EXPLANATION

Potato dextrose agar (PDA) is general purpose medium used for cultivation and enumeration of yeast and molds. 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. It is recommended by USP, BP,EP and JP for growth of fungi. The USP lists Potato Dextrose Agar as one of the recommended media for use in the Microbial Enumeration Tests when testing non-sterile pharmaceutical products.

COMPOSITION

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

PRINCIPLE

Dextrose and Potato infusion promote the growth of yeasts and moulds while the low pH value partially inhibits the growth of the accompanying bacterial flora. Agar is a solidifying agent.

INSTRUCTION FOR USE

- 1. Potato Dextrose Agar is a ready to use solid media in glass bottle. The medium is pre-sterilized, hence sterilization is not required.
- 2. Prior to use, medium in the bottle can be melted either by using a pre-heated water bath or any other method.
- 3. Slightly loosen the cap before melting.
- 4. Pour liquefied agar into each plate as desired and allow them to solidify at room temperature. Plates are now ready to inoculate or refrigerate for later use

QUALITY CONTROL SPECIFICATIONS

Appearance : Light yellow color, slightly opalescent gel.

Quantity of Medium : 100 ml of the medium in glass bottle

pH (at 25°C) : 5.6± 0.2

Sterility Check : Passes release criteria

INTERPRETATION

Cultural characteristics observed after an 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,	≥ 70%	30-35°C	18-48 Hours













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				entire dimorphic			
Candida albicans	10231	50-100	Luxuriant	Whitish convex, entire dimorphic	≥ 70%	20-25°C	<=3 days
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

#Formerly Known as Aspergillus niger.

PACKAGING

100 ml glass bottle.

STORAGE

On receipt, store bottles in the dark at 10 to 25° C. Avoid freezing and overheating. The medium may be used up to the expiration date and incubated for the recommended incubation times. Bottles from unopened packages can be used up to the expiration date. Opened bottles must be used immediately. To prepare plates or tubes from the bottled medium, it must first be liquefied. Do not liquefy any leftovers for a second time

Product Deterioration: Do not use bottles if they show evidence of microbial contamination, discoloration, 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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PRODUCT DATA SHEET

























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

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