



## **Corn Meal Agar. 100 g / 500 g**

Used for chlamydospore production by *Candida albicans* and the maintenance of fungal stock cultures.

### **Product Presentation:**

<b>Cat No.</b>	<b>Product description</b>	<b>Pack Size</b>
<b>11030060100</b>	Corn Meal Agar	100 Gram
<b>11030060500</b>	Corn Meal Agar	500 Gram

### **Principle**

Corn meal agar is used for cultivation of fungi and also used to study chlamydospores production of *Candida* species. The media is simple and composed of corn meal infusion form and agar. The corn meal infusion form provides essential and complete nutrients essential for the growth of fungi. In media Polysorbate 80 is added, which is a mixture of oleic esters, helps to activate the production of chlamydospore by *Candida albicans*, *Candida stellatoidea* and *Candida tropicalis*. For chlamydospores study pick the suspected colony from Sabouraud dextrose agar plate.

### **Composition**

#### **Ingredients**

#### **Grams / Litre**

Corn meal, infusion form	2.00
Agar	15.0

Final pH (at 25°C) 6.0 ± 0.2

\*Formula adjusted, standardized to suit performance parameters

### **Type of specimen**

Dairy and food samples

### **Specimen Collection and Handling**

Ensure that all samples are properly labeled. Follow appropriate techniques for handling samples as per established guidelines. Some samples may require special handling, such as immediate refrigeration or protection from light, follow the standard procedure. The samples must be stored and tested within the permissible time duration. After use, contaminated materials must be sterilized by autoclaving before discarding.

### **Directions**

- ✓ Suspend 17.00 g of powder in 1000 mL distilled water.
- ✓ If desired add 1% polysorbate 80.
- ✓ Mix thoroughly.
- ✓ Boil to dissolve the medium completely. Avoid Overheating.
- ✓ Sterilize by autoclaving 121°C for 15 minutes or as per validated cycle.
- ✓ Cool to 60°C -70°C and pour into sterile petridishes.

### **FACTORY & OFFICE**

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**Storage and Stability**

- ✓ Store Dehydrated culture media in cool, dry place at 10°C-30°C away from direct light.
- ✓ Store prepared medium at 2°C-8°C. Avoid freezing and overheating. Use before expiry date on the label. Once opened keep powdered medium closed to avoid hydration.

**Quality Control**

**Dehydrated Appearance:** Light beige coloured, homogeneous, free flowing powder

**Prepared Appearance:** Milky white coloured, clear to slightly opalescent gel forms in petridishes.

**Growth Promotion Test:** Growth promotion is carried out after an incubation at 35°C-37°C for 18 to 24 hours.

**Cultural Response :**

Organism	Type Culture	Growth	Chlamyospores	Incubation Temperature	Incubation Period
Candida albicans	ATCC 10231	Good	Positive	35°C -37°C	24 Hours
Aspergillus brasiliensis	ATCC 16404	Good	Negative	35°C -37°C	24 Hours
Saccharomyces cerevisiae	ATCC 9736	Good	Negative	35°C -37°C	24 Hours

**Interpretation of Results**

- ✓ Examination of plates for growth after completion of incubation period.

**Warranty**

- ✓ This product is designed to perform as described on the label and package insert. The manufacturer disclaims any implied warranty of use and sale for any other purpose.

**Disposal**

Disposal of infectious material and material that comes in to contact with clinical sample must be decontaminated and dispose of by autoclaving or incineration or established laboratory procedures. User must be ensure safe disposal of used or unusable preparation of the products.

**Reference**

1. Atlas, R. M. (2005). Handbook of media for environmental microbiology. CRC press.
2. American Public Health Association, (1978) Standard Methods for the Examination of Dairy Products, 14th Ed., Washington D.C

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