



Plate Count Agar. 100 g / 500 g

Used for obtaining microbial plate counts from milk and dairy products, food, water and other material of sanitary importance.

Product Presentation:

| Cat No. | Product description | Pack Size |
|--------------------|----------------------------|------------------|
| 11160020100 | Plate Count Agar | 100 Gram |
| 11160020500 | Plate Count Agar | 500 Gram |

Principle

Plate count agar is simple media used for enumeration of bacteria from potable water, waste water, air and food and dairy products. It is composed of tryptone, yeast extract, glucose and agar. Tryptone and yeast extract provide nitrogen, carbon, vitamins and other essential growth factors. Glucose is carbon source. Agar is solidifying agent.

Composition

Ingredients

| | Grams / Litre |
|---------------|----------------------|
| Tryptone | 5.00 |
| Glucose | 1.00 |
| Yeast Extract | 3.00 |
| Agar | 15.00 |

Final pH (at 25°C) 7.0±0.2

*Formula adjusted, standardized to suit performance parameters

Type of specimen

Potable, waste water samples, air samples, food and dairy samples etc.

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 24.00 g of powder in 1000 mL distilled water.
- ✓ Mix thoroughly.
- ✓ Boil to dissolve the medium completely.
- ✓ Sterilize by autoclaving 121°C for 15 minutes or as per validated cycle.

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

FACTORY & OFFICE

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Dehydrated Appearance: Beige coloured homogeneous, free flowing powder

Prepared Appearance: Light amber colored slightly opalescent gel forms in petridishes

Growth Promotion Test: Growth promotion is carried out after an incubation at 30°C-35°C for 18 to 48 hours.

Cultural Response :

| Organism | Type Culture | Growth | Colour of the colony | Incubation Temperature | Incubation Period |
|-------------------------------|--------------|--------|----------------------|------------------------|-------------------|
| <i>Staphylococcus aureus</i> | ATCC 25923 | Good | Yellowish Cream | 30°C -35°C | 18 Hours |
| <i>Escherichia coli</i> | ATCC 8739 | Good | Cream | 30°C -35°C | 18 Hours |
| <i>Salmonella typhimurium</i> | ATCC 14028 | Good | Cream | 30°C -35°C | 18 Hours |
| <i>Bacillus subtilis</i> | ATCC 6633 | Good | Cream | 30°C -35°C | 18 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 ensure safe disposal of used or unusable preparation of the products.

Reference

1. US Food and Drug Adm; 1998, Bacteriological Analytical Manual, 8th Ed; Rev. A, AOAC, International, Gaithersburg, Md.
2. Atlas, R. M. (2005). *Handbook of media for environmental microbiology*. CRC press.

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