



Potato Dextrose Agar. 100 g / 500 g

Used as a growth media for cultivation of yeast, molds and other fungi from food and dairy products.

Product Presentation:

Cat No.	Product description	Pack Size
11160030100	Potato Dextrose Agar	100 Gram
11160030500	Potato Dextrose Agar	500 Gram

Principle

Potato dextrose agar is composed of potato infusion, dextrose and agar. Potato infusion, serve as the source of all essential nutrients such as amino acids, vitamins, other trace elements, required for the growth of yeast and molds. Dextrose supply carbon and energy source. The potato infusion is also known to encourages the sporulation and pigment production in some fungal species. The acidic pH makes the medium partially selective for the growth of fungi and inhibit the growth of bacteria.

Composition

Ingredients

	Grams / Litre
Potatoes, Infusion from 200 grams	4.00
Dextrose	20.00
Agar	15.00

Final pH (at 25°C) 5.6±0.2

*Formula adjusted, standardized to suit performance parameters

Type of specimen

Pharmaceutical samples, clinical and non-clinical samples, food and dairy products.

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 39.00 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.
- ✓ When pH 3.5 is required, cool the base to 45°C and aseptically add an appropriate amount of sterile 10% tartaric acid (approximately 1 mL in 100 mL of medium) to each litre of the medium and mix well.
- ✓ Do not reheat the medium after addition of acid.

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.

FACTORY & OFFICE

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Quality Control

Dehydrated Appearance: Light beige colored free flowing, homogeneous powder

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

Growth Promotion Test: Growth promotion is carried out in accordance with the harmonized method of USP/EP/JP/IP and growth is observed after an incubation at 20°C-25°C for 5-7 days for fungi.

Cultural Response :

Organism	Type Culture	Growth	Incubation Temperature	Incubation Period
<i>Candida albicans</i>	ATCC 10231	Good	20°C -25°C	5-7 days
<i>Aspergillus brasiliensis</i>	ATCC 16404	Good	20°C -25°C	5-7 days

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. Atlas, R. M. (2005). *Handbook of media for environmental microbiology*. CRC press.

2. *Difco Manual* (1998). 11th Edition. Difco Laboratories., Division of Becton Dickinson and Company, Sparks, Maryland, USA.

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