# CM 22334 – PLATE COUNT AGAR (STANDARD PLATE AGAR)

## INTENDED USE
For determination of plate count of microorganisms in food, waste water and clinical samples

## PRODUCT SUMMARY AND EXPLANATION
PLATECOUNT AGARisused fordetermination of plate counts of microorganisms from samples. This media was formulated and described by Buchbinder et al.Plate count agar is also suitable for determining bacterial count.

## COMPOSITION

| Ingredients | Gms / Ltr |
|---|---|
| **Agar** | 15.000 |
| **Tryptone** | 5.000 |
| **Yeast extract** | 2.500 |
| **Dextrose** | 1.000 |

## PRINCIPLE
The media contains tryptone which provides amino acids and other complex nitrogenous substances and Yeast extract that supplies vitamin B complexes for the growth of microorganisms. Dextrose is a source for carbon and energy. Agar is a solidifying agent.

## INSTRUCTION FOR USE

1. Prior to use, medium in the bottle can be melted either by using a pre-heated water bath or any other method.
2. Slightly loosen the cap before melting.
3. 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.

**Note:** It is a ready to use solid media in glass bottle. The medium is pre-sterilized; hence sterilization is not required.

## QUALITY CONTROL SPECIFICATIONS

| | | |
|---|---|---|
| **Appearance** | : | Light yellow color, clear to slightly opalescent gel. |
| **Quantity of Medium** | : | 100 ml of the medium in glass bottle |
| **pH (at 25°C)** | : | 7.0± 0.2 |
| **Sterility Check** | : | Passes release criteria |

## INTERPRETATION
Culturalcharacteristics observed after an incubation

| Microorganism | ATCC | Inoculum (CFU/ml) | Growth | Recovery | Incubation Temperature | Incubation Period |
|---|---|---|---|---|---|---|
| *Bacillus subtilis* | 6633 | 50-100 | Luxuriant | >=70% | 35-37°C | 18-24 hours |
| *Escherichia coli* | 25922 | 50-100 | Luxuriant | >=70% | 35-37°C | 18-24 hours |
| *Lactobacillus casei* | 9595 | 50-100 | Luxuriant | >=70% | 35-37°C | 18-24 hours |
| *Staphylococcus aureus* | 25923 | 50-100 | Luxuriant | >=70% | 35-37°C | 18-24 hours |
| *Streptococcus pyogenes* | 19615 | 50-100 | Luxuriant | >=70% | 35-37°C | 18-24 hours |
| *Enterococcus faecalis* | 29212 | 50-100 | Luxuriant | >=70% | 35-37°C | 18-24 hours |

**PACKAGING:**

100mlglassbottle sealed with rubber stopper.

**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

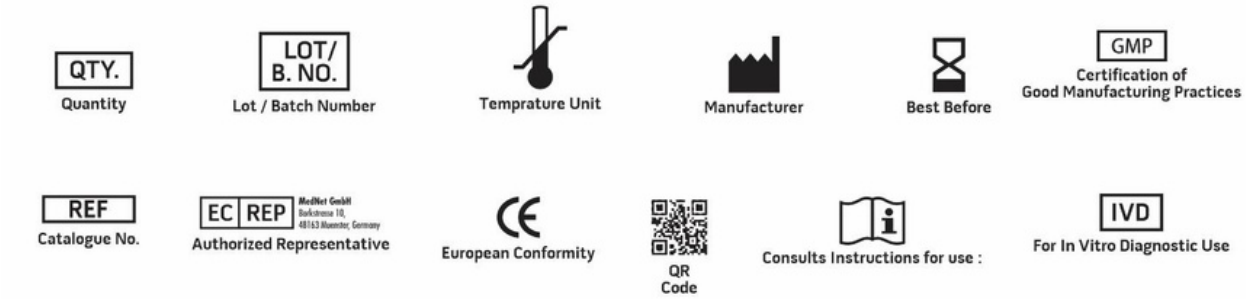
**Product Deterioration:** Do not use bottles if they show evidence of microbial contamination, discoloration, or any other signs of deterioration.

**DISPOSAL**

Afteruse,prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

**REFERENCES**

1. American Public Health Association, Standard Methods for the Examination of Dairy Products, 14th ed., APHA Inc., Washington, D.C. (1978).
2. E.W. Frampton, et al., Comparison of ß-glucuronidase and indole-based direct plating methods for enumeration of unstressed E. coli, (1990). J. Food Protect. 53,933.




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

***For Lab Use Only**