

CM 22336 – POTATO DEXTROSE AGAR

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 a general purpose medium used for cultivation and enumeration of yeast and molds. PDA can be used for growing clinically significant yeast and molds. Potato Dextrose Agar is recommended by APHA and F.D.A. for plate counts of yeasts and moulds in the examination of foods and dairy products. 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.

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 incubation. Recovery rate is considered 100% for fungi growth on Sabouraud Dextrose Agar.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Aspergillus brasiliensis</i>	16404	Point inoculation	Luxuriant	-	22-25°C	4-5 Days
<i>Candida albicans</i>	10231	50-100	Luxuriant	≥70%	22-25°C	4-5 Days
<i>Saccharomyces cerevisiae</i>	9763	50-100	Luxuriant	≥70%	22-25°C	4-5 Days
<i>Trichophyton sp.</i>	9533	50-100	Luxuriant	≥70%	22-25°C	4-5 Days



<i>Trichophyton rubrum</i>	28188	50-100	Luxuriant	>=70%	22-25°C	4-5 Days
----------------------------	-------	--------	-----------	-------	---------	----------

PACKAGING

100ml 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

1. United States Pharmacopeial Convention, Inc. 2008. The United States pharmacopeia 31/The national formulary 26, Supp. 1, 8-1-08, online. United States Pharmacopeial Convention, Inc., Rockville, Md.
2. European Directorate for the Quality of Medicines and Healthcare. 2008. The European pharmacopoeia, 6th ed., Supp. 1, 4-1-2008, online. European Directorate for the Quality of Medicines and Healthcare, Council of Europe, 226 Avenue de Colmar BP907-, F-67029 Strasbourg Cedex
3. 1, France. Japanese Ministry of Health, Labour and Welfare. 2006. The Japanese pharmacopoeia, 15th ed., online. Japanese Ministry of Health, Labour and Welfare.
4. Mac Faddin, J. F. Media for isolation-cultivation-identification-maintenance of medical bacteria, vol.1. Williams & Wilkins, Baltimore, MD.
5. (1985). Association of Official Analytical Chemists. Bacteriological analytical manual, 8th ed. AOAC International, Gaithersburg, MD. (1995). Downes and Ito (ed.). 2001. Compendium of methods for the microbiological examination of foods, 4th ed. American Public Health Association, Washington, D.C.
6. Association, Washington, D.C.
7. Horwitz (ed.). 2007. Official methods of analysis of AOAC International, 18th ed., online. AOAC International, Gaithersburg, Md.
8. U.S. Food and Drug Administration. Bacteriological analytical manual, online. AOAC International, Gaithersburg, Md.
9. Wehr and Frank (ed.). 2004. Standard methods for the examination of dairy products, 17th ed. American Public Health Association, Washington, D.C.
10. Murray, Baron, Jorgensen, Landry and Pfaller (ed.). 2007. Manual of clinical microbiology, 9th ed. American Society for Microbiology, Washington, D.C.
11. Washington, D.C. Isenberg and Garcia (ed.). 2004 (update, 2007). Clinical microbiology procedures handbook, 2nd ed. American Society for Microbiology, Washington, D.C.



Quantity



Lot / Batch Number



Temperature Unit



Manufacturer



Best Before



Certification of Good Manufacturing Practices



Catalogue No.



Authorized Representative



European Conformity



QR Code



Consults Instructions for use :



For In Vitro Diagnostic Use

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

***For Lab Use Only**

