

CM 22668 –PLATE COUNT AGAR (STANDARD PLATE AGAR)

INTENDED USE

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

PRODUCT SUMMARY ANDEXPLANATION

PLATECOUNT AGAR is used for determination 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

Cultural characteristics observed after an incubation

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



PACKAGING:

100ml glass bottle 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

After use, 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 β -glucuronidase and indole-based direct plating methods for enumeration of unstressed E. coli, (1990). J. Food Protect. 53,933.



Quantity



Lot / Batch Number



Temperature Unit



Manufacturer



Best Before



Certification of
Good Manufacturing Practices



Catalogue No.



Authorized Representative

MedNet GmbH
Baustrasse 10,
48153 Münster, Germany



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.

