CM 20512 – CORN MEAL PEPTONE YEAST AGAR

INTENDED USE
For cultivation of fungi.

PRODUCT SUMMARY AND EXPLANATION
Prospero and Reyesinvestigated theuse ofCorn Meal Agar, Soil Extract Agar and Purified Polysaccharide Medium for the morphological identification of Candida albicans. Corn Meal Agar is a nutritionally rich medium so it may be also employed for the maintenance of stock cultures of fungi. Corn Meal Peptone Yeast Agar is prepared as per Benjamin for the cultivation of fungi.

COMPOSITION

Ingredients	Gms / Ltr
Corn Meal	20.000
Dextrose (Glucose)	10.000
Peptone	10.000
Yeast extract	4.000
Agar	20.000

PRINCIPLE
Themedia contain corn meal, which enhances the growth of fungi. Peptone and yeast extract provide essential nutrients. Addition of dextrose to the medium supports more luxuriant growth of some fungi as compared to the medium without dextrose, but dextrose supplemented Corn Meal Agar should not be used for chlamydospores production.

INSTRUCTIONFOR USE
Dissolve 64 grams in1000 ml purified / distilled water.
Heat to boiling to dissolve the medium completely.
Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous coarse powder.
Appearance of prepared medium	: Light amber coloured, opalescent gel forms in Petri plates.
pH (at 25°C)	: 6.5±0.2

INTERPRETATION
Cultural characteristics observed after incubation. (For observing Chlamydospore formation: Using a straight wire, make a deep cut in the Corn Meal Agar plate with inoculum. Place a flamed sterile coverslip over the line of inoculum. After incubation, the streaks are examined microscopically, through the coverslip, using low and high power objectives, for chlamydospore formation.)

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Chlamydospores	Incubation Temperature	Incubation Period

Aspergillus brasiliensis	16404	10-100	Luxuriant	>=70%	Negative	23-27°C	Upto 4 days
Candida albicans	10231	10-100	Luxuriant	>=70%	Positive	23-27°C	Upto 4 days
Saccharomyces cerevisiae	9763	10-100	Luxuriant	>=70%	Negative	23-27°C	Upto 4 days
Saccharomyces uvarum	28098	10-100	Luxuriant	>=70%	Negative	23-27°C	Upto 4 days

PACKAGING:

Inpacksizeof500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

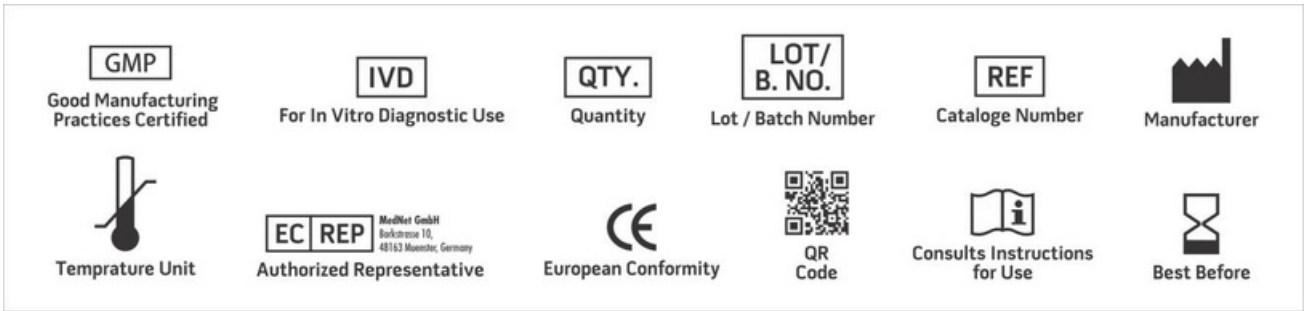
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

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

REFERENCES

1. Benjamin R.K., 1958, Aliso, 4,150.
2. Booth C., (Ed.), 1971, Methods in Microbiology by J. R. Norris and D. W. Ribbons, Vol. 4, Academic Press, London.
3. Prospero, Magdalene T. and Reyes A. C., 1955, ActaMed, Phillipina 12(2), 69-742.



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

*For LabUse Only