

CM 21,333 – OAK WILT FUNGUS AGAR

INTENDED USE

For cultivation of Oak Wilt fungus.

PRODUCT SUMMARY AND EXPLANATION

Oak wilt is a lethal fungal disease that occurs due to fungal growth in water conducting vessels (xylem) of red, live and white oak tree families. Oak Wilt Fungus Agar is a modification of the media developed by Gallway and Bergers and used for cultivation of oak wilt fungus. Oak wilt is caused by a fungus, *Ceratocystis fagacearum*. After infection by this fungus, the trees contract oak wilt and die and the oak wilt fungus forms fungal mats under the bark of these dead trees. Oak Wilt Fungus Agar supports good growth of *Ceratocystis fagacearum*.

COMPOSITION

Ingredients	Gms / Ltr
Malt extract	17.000
Mycological peptone	3.000
Oxgall	15.000
Agar	15.000

PRINCIPLE

The medium consists of Malt extract that provides an acidic environment and nutrients required for metabolism of the fungus. Mycological peptone assists luxuriant growth of the fungus with typical morphology and pigmentation. Oxgall restricts spreading of fungal colonies. The acidic pH of the medium favours the growth of fungus.

INSTRUCTION FOR USE

Dissolve 50 grams in 1000 ml purified / distilled water.

Heat to boiling to dissolve the medium completely.

Dispense as desired and sterilize by autoclaving at 15 psi pressure (121°) for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Cream to yellow homogeneous free flowing powder.

Appearance of prepared medium : Yellow coloured clear to slightly opalescent gel without any precipitate forms in Petri plates.

pH (at 25°C) : 5.7 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
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Saccharomyces cerevisiae	9763	10-100	Good-luxuriant	>=50%	25-30°C	48-72 Hours
Aspergillus brasiliensis	16404	10-100	Good-luxuriant	>=50%	25-30°C	48-72 Hours

PACKAGING:

In pack size of 100 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

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

REFERENCES

1. Gallway L.D. and Burgers R., 1952, Applied Mycology and Bacteriology; 3rd Ed., Leronard Hill., London pg. 54 and 57.

 Good Manufacturing Practices Certified	 Best Before	 Quantity	 Catalogue Number	 Manufacturer
 Temperature Unit	 Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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

*For Lab Use Only

