

# POTATO DEXTROSE AGAR

**INTENDED USE:**

For the detection and enumeration of yeasts and moulds in butter and other dairy and food products.  
Also for the preparation of *Aspergillus niger* for the Harmonised Microbial Limit Tests from EP/USP/JP (enumeration test).

**PRINCIPLE AND INTERPRETATION:**

Potato extract serves as a source of carbon, nitrogen, minerals, vitamins and other essential growth nutrients. Dextrose acts as source of carbohydrate. Agar is added as the solidifying agent. The accompanying bacterial flora is suppressed by the pH value of 3.5. The grow of yeasts and moulds are promoted on this medium and the fungus develop typical morphology.

**COMPOSITION:**

Ingredients	Gr/Liter
Potato extract	4 gr
Glucose	20 gr
Agar	15 gr

\*\*\*Formula adjusted, standardized to suit performance parameters

pH: 5,6 ± 0,2

**PRECAUTIONS:**

For professional use only. Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking or other signs of deterioration.

**TEST PROCEDURE:**Food

Prepare dilute emulsions or suspensions of the product to be tested, make pour-plates in the usual manner, and incubate for 5 days at 25±2 °C. Count the number of yeast and mould colonies.

Pharma

Grow *Aspergillus niger* on Potato Dextrose Agar at 20-25°C for 5-7 days or until good sporulation is achieved.

**QUALITY CONTROL:****1.Sterility Control:**

Incubation 48 hours at 30-35°C and 72 hours at 20-25°C: NO GROWTH

**2.Physical/Chemical Control**

pH: 5,6 ± 0,2

Apperance: Light amber

**3.Microbiological Control:** Incubation at 25±2 °C during 48 h-5d

Microorganism	Inoculum (CFU)	Results
<i>Candida albicans</i> ATCC 10231	10-100	Growth
<i>Aspergillus brasiliensis</i> ATCC 16404	10-100	Growth

**STORAGE CONDITIONS AND SHELF LIFE:**

Store the prepared medium at 2- 12°C. Use before expiry date on the label. Do not use beyond stated expiry date.

**DISPOSAL:**

Incubated prepared medium may contain active bacteria and micro-organisms. Do not open infected medium. Infected plate should be autoclaved, incinerated or opened and soaked in a chlorine-based disinfectant (liquid bleach) for 20 minutes prior to disposal.

**PACKAGING:**

Katalog Number: 02041

Packaging: Single wrap

Content: 10 plates/each package

## REFERENCES:

1. R.E. Beever, E.G. Bollard, The nature of the stimulation of fungal growth by potato extract, J. Gen. Microbiol., 60, 273 (1970)
2. United States Pharmacopeia XXIII, Chapter "Microbial Limit Tests", 1995
3. C. Vanderzant, D. Splittstösser (Eds.), Compendium of Methods for the Microbiological Examination of Foods, 3rd ed., APHA, Washington, D.C. (1992)
4. US. Food and Drug Administration, Bacteriological Analytical Manual, 8th ed., AOAC, Arlington, VA. (1995)
5. R. Marshall, (Ed.), Standard Methods for the Examination of Dairy Products, 16th ed., APHA, Washington, D.C. (1992)
6. J. MacFaddin, Media for the Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol. 1, Williams and Wilkins, Baltimore (1985)

**STERILE A**

Aseptic Sterile

**LOT**

Batch Code

**REF**

Catalogue Number

**CONTROL -**

Negative Controls

**CONTROL +**

Positive Controls



Use by



Temperature  
Limitation



Do not reuse



Contains sufficient  
for <n> tests



Look at user manual



Manufacturer