



## PLATE COUNT AGAR (PCA)

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### INTENDED USE

Plate Count Agar or Standard Method Agar is used for the enumeration of bacteria in water, wastewater, food, and dairy products.

### FORMULA

Ingredients in grams per liter of purified water

Casein peptone	5.00
Yeast extract	2.50
Dextrose	1.00
Agar	15.00

*Adjusted and/or supplemented as required to meet performance criteria.*

### STORAGE

Bottles: 2 - 25°C

Dehydrated media: 2 - 30°C

The expiration date on the product label applies to the product in its intact packaging when stored as directed.

### DIRECTIONS FOR PREPARATION

#### For dehydrated media

1. Dissolve 23.5 g in 1 L of purified water. Mix thoroughly.
2. Heat with frequent agitation and boil for one minute to completely dissolve the medium.
3. Autoclave for 15 minutes at 121°C.

#### For bottle media

1. Heat the bottle at 95-100°C in water bath.
2. Mix well and cool to 45-47°C.
3. Pour in Petri plate and let solidified on a cool horizontal surface.

### LIMITATION OF THE PROCEDURE

This product is for laboratory use only.

### QUALITY CONTROL

Physical appearance: Prepared medium is solid, amber

Final pH: 7.0 ± 0.2 at 25°C

### Expected Cultural Response

Organism	Inoculum CFU	Incubation	Results
<i>Bacillus subtilis</i> ATCC 6633 • WDCM 00003	10-10 <sup>2</sup>	3 days at 30°C	Growth
<i>Escherichia coli</i> ATCC 8739 • WDCM 00012	10-10 <sup>2</sup>	3 days at 30°C	Growth
<i>Staphylococcus aureus</i> ATCC 6538 • WDCM 00032	10-10 <sup>2</sup>	3 days at 30°C	Growth

*This is an example of organisms routinely used for testing*

**REFERENCE**

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