Condalab

Reference: 0947 **Technical Data Sheet**

Product: # POTATO DEXTROSE AGAR + CHLORAMPHENICOL

Specification

Culture medium used for the detection and enumeration of fungi in food.

Presentation

	Packaging Details	Shelf Life	Storage
20 Prepared Plates 90 mm with: 21 ± 2 ml	1 box with 2 packs of 10 plates/pack. Single cellophane..	3 months	2-14°C

Composition

Composition (g/l):

Potato peptone	4.00 (1)
Glucose	20.000
Chloramphenicol	0.050
Agar	15.000

(1) Equivalent to 200 g Infusion from potatoes

Description /Technique

Description:

Potato Dextrose Agar is a weakly selective medium for fungi due to its high sugar content, acidic pH, and the antibiotic (Chloramphenicol) presence.

Pigment production and aerial mycelium development is enhanced by the potato peptone, especially in Fusarium, Aspergillus and Penicillium species.

Technique:

The plates are inoculated by standard methods, according to the protocols established for each type of sample in each control laboratory. They are Incubated for 3-5 days at 30±1 °C to permit the complete development of the fungal (molds and yeasts) colonies.

Quality control

Physical/Chemical control

Color : Yellowish pH: 5.6 ± 0.2 at 25°C

Microbiological control

Inoculate: Practical range 100 ± 20 CFU; Min. 50 CFU (Productivity)/ 10^4-10^6 (Selectivity).

Aerobiosis. Incubation at 30 ± 1°C Reading at 48 h - 5 days

Microorganism	Growth
Aspergillus brasiliensis ATCC® 16404, WDCM 00053	Good
Candida albicans ATCC® 10231, WDCM 00054	Good
Escherichia coli ATCC® 8739, WDCM 00012	Inhibited
Staphylococcus aureus ATCC® 6538, WDCM 00032	Inhibited

Sterility Control

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

Check at 7 days after incubation in same conditions

Bibliography

· ATLAS R.M. (1995) Handbook of Microbiological Media for the Examination of Food. CRC Press. Boca Raton. Florida. USA.

· EUROPEAN PHARMACOPOEIA 8.0 (2014) 8th ed. § 2.6.13. Microbiological examination of non-sterile products: Test for specified microorganisms. Harmonised Method. EDQM. Council of Europe. Strasbourg.

. ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.

· ISO 16212 Standard (2017) Cosmetics - Microbiology - Enumeration of yeast and mould.

· RICHARDSON, G.H. (1985) Standard Methods for the examination of dairy products 15th ed. APHA. Washington.

· USP 33 - NF 28 (2011) <62> Microbiological examination of non-sterile products: Test for specified microorganisms. Harmonised Method. USP Corp. Inc. Rockville. MD. USA.

· VANDERZANT, C. & D.F. SPLITTSTOESSER (1992) Compendium of methods for the microbiological examination of foods. 3rd ed. APHA. Washington.