

Specification

Culture medium used for the detection and enumeration of fungi in food, dairy products and other samples acc. to the Pharmacopeial Harmonised.

Presentation

20 Prepared Plates
90 mm
with: 21 ± 2 ml

Packaging Details

1 box with 2 packs of 10 plates/pack. Single cellophane.

Shelf Life

3,5 months

Storage

2-14°C

Composition

Composition (g/l):

Potato peptone 4.00 (1)

Glucose.....20.00

Agar..... 15.00

(1) Equivalent to 200 g Infusion from potatoes

Description /Technique

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Potato Dextrose Agar is a weakly selective medium for fungi due to its high sugar content and acidic pH. Pigment production and aerial mycelium development is enhanced by the potato peptone, especially in *Fusarium*, *Aspergillus* and *Penicillium* species.

Technique

For plate inoculation follow the laboratories standard methods or the applicable norms (spiral plating method, econometric methods, streak plating, dilution banks, spread plating with drigralsky rod etc ...).

Incubated for 48h 5-7 days at 20-25°C to permit the complete development of the fungal (mold & yeast) colonies.

Quality control

Physical/Chemical control

Color : Yellowish

pH: 5.6 ± 0.2 at 25°C

Microbiological control

Inoculate: 50-100 CFU (Productivity) according to harmonized Eur. Pharmacopoeia.

Aerobic. Incubation at $22.5 \pm 2^\circ\text{C}$ until 5 days (moulds and yeast).

Microorganism

Aspergillus brasiliensis ATCC® 16404, WDCM 00053

Candida albicans ATCC® 10231, WDCM 00054

S. cerevisiae ATCC® 9763, WDCM 00058

Growth

Good ($\geq 70\%$)

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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

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