

MM0117

Potato Dextrose Agar

Use and description:

For the cultivation and enumeration of yeasts and molds from dairy and food products. In order to suppress bacterial growth acidify the medium to pH 3.5.

Composition per liter:

Potato extract.....4.0 g
Dextrose.....20.0 g
Agar.....15.0 g

Final pH of the ready to use medium: 5.6 ± 0.2

Medium preparation:

Add 39.0 grams of dehydrated culture medium to 1 liter of distilled water. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes. If desired, the pH of the medium can be adjusted to 3.5 ± 0.1 prior to pouring plates by the addition of 14 ml of sterile 10% lactic acid to melted sterile medium cooled to 45-50°C. Avoid reheating the medium after the addition of the acid.

Quality specifications:

Dehydrated medium: homogeneous, light beige fine powder.

Ready to use medium: clear to slightly hazy and pale to light yellow.

Microbiological response:

Organism	Result
<i>Aspergillus niger</i> ATCC 16404	Woolly and black mycelium
<i>Candida albicans</i> ATCC 10231	Off-white creamy colonies

Storage:

Dehydrated medium should be stored between 10 to 25°C. Once opened, place the container in a dark, dry place. The dehydrated medium should not be used if there is any lump or the color has changed from the original.