TM 114 – FUNGAL AGAR W/ LOW pH (MYCOLOGICAL AGAR W/ LOW pH)

INTENDED USE

For selective enumeration and cultivation of saprophytic fungi and aciduric bacteria.

PRODUCT SUMMARY AND EXPLANATION

Mycological media are basal media to which antifungal agents may be added for checking their effect on fungi or bacteria to render them selective for isolation and cultivation of fungi. Fungal Agar with low pH is used for saprophytic fungi. Earlier media for fungi generally relied on an acidic pH to make the media less suitable for the growth of many bacteria. Fungal Agar w/ low pH is prepared according to the formulation suggested by Huppert and Walker. Fungal Agar w/ low pH is a selective agar for culturing and enumerating fungi and aciduric bacteria from beverages, poultry and clinical material.

COMPOSITION

Ingredients	Gms / Ltr
Soya peptone	10.000
Dextrose (Glucose)	10.000
Agar	15.000

PRINCIPLE

The medium consists of Soya peptone in the medium which provides nitrogen, vitamins and minerals necessary to support bacterial growth. Dextrose is a carbon source required for the growth of fungi.

INSTRUCTION FOR USE

- Dissolve 35.0 grams in 1000 ml purified/distilled water.
- Heat, to boiling, to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Cool to 45-50°C.
- Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium : Light amber coloured, clear to slightly opalescent gel forms in Petri plates.
pH (at 25°C) : 4.8 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period

Aspergillus brasiliensis	16404	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Candida albicans	10231	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Lactobacillus acidophilus	11506	50-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Saccharomyces cerevisiae	9763	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Saccharomyces uvarum	28098	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours
Staphylococcus aureus subsp. aureus	25923	>=10^3	Inhibited	0%	25-30°C	48-72 Hours
Trichophyton mentagrophytes	9533	10-100	Luxuriant	>=70%	25-30°C	Upto 7 Days

PACKAGING:
In pack size of 500 gm bottles.

STORAGE
Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL
After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES
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5. Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
6. Van Riesen and Jensen, 1958, Am. J. Med. Technol., 24:123
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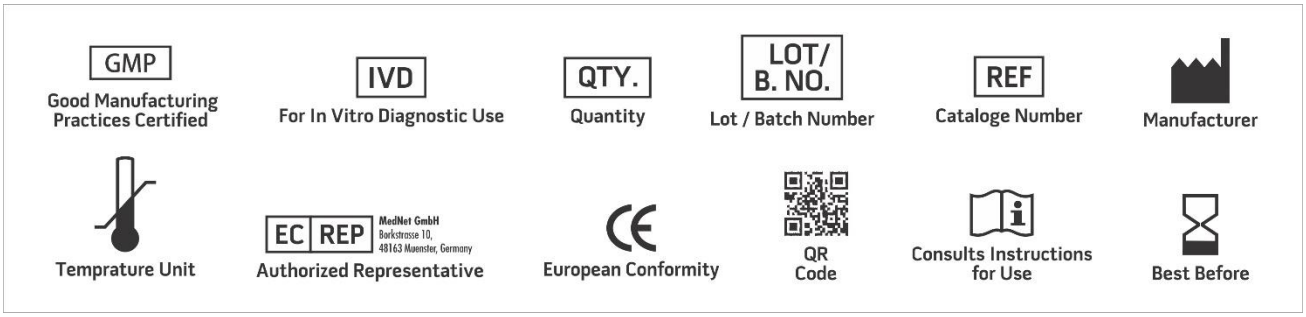

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**

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