

TM 2286 – POTATO CARROT AGAR

INTENDED USE

For the reproduction of *Pyronema domesticum*.

PRODUCT SUMMARY AND EXPLANATION

The medium is prepared based on formula originally designed by Langeron and Vanbreuseghem in 1952 and recommended by Onions and Atlas and Parks. This is a weak or starvation medium suitable for conservation of organisms. The medium restricts mycelial growth and promotes relatively high proportion of spores. The fungi grown on this medium when subsequently inoculated into richer medium yield rich growth.

Potato Carrot Agar is used for the reproduction of *Pyronema domesticum* and for the cultivation and maintenance of *Actinoplanes awajinensi*, *Actinoplanes nirasakiensis*, *Amorphosphorangium auranticolor*, *Streptomyces flavus* and *Thermoactinomyces vulgaris*.

COMPOSITION

Ingredients	Gms / Ltr
Carrot, infusion from	200.000
Potatoes, infusion from	250.000
Agar	15.000

PRINCIPLE

The medium consists of Carrot and potato infusions which provide the necessary carbohydrates, proteins, minerals and vitamins for limited growth of organisms, thereby providing an environment only for the existence rather than their growth.

INSTRUCTION FOR USE

- Dissolve 24 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.
- 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	: Yellow coloured clear to slightly opalescent gel forms in Petri plates.
pH (at 25°C)	: 6.5 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.

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



<i>Aspergillus brasiliensis</i>	16404	10-100	Good-luxuriant	>=50%	20-25°C	48-72 Hours
<i>Saccharomyces cerevisiae</i>	9763	10-100	Good-luxuriant	>=50%	20-25°C	48-72 Hours
<i>Saccharomyces uvarum</i>	9080	10-100	Good-luxuriant	>=50%	20-25°C	48-72 Hours

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

1. Langeron M. and Vanbreuseghem R., 1952, In "Precis de Mycologie", p.408, Masson et Cie, Paris.
2. Onions A. H. S., 1971, In "Methods in Microbiology", Edited by Booth C., The Series edited by Norris J. R. and Ribbons D. W., Academic Press, London.
3. Atlas R. M. and Parks L. C., (Ed.), 1993, Handbook of Microbiological Media CRC Press, Boca Raton / London.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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

*For Lab Use Only
Revision: 08 Nov., 2019