

TM 914 – WATER AGAR

INTENDED USE

For enumeration, cultivation and observation of sporulation of some fungi.

PRODUCT SUMMARY AND EXPLANATION

The growth of fungi may result in several kinds of food-spoilage i.e. off-flavors, toxins, discoloration, rotting, and formation of pathogenic or allergenic propagules. Over the past 40 years fungi in foods have received special attention because of their ability to produce toxic metabolites.

Water Agar is often recommended for enumeration, cultivation and observation of sporulation of some fungi. Direct Plating is considered to be one of the most effective techniques for mycological examination of all foods. Water Agar is used for enumeration of fungi according to MPN method. Successful isolation of the fungi can be achieved by the use of selective media that slow down the growth of the fungi. Most fungi and bacteria will grow on Water Agar, but at such a slow rate that it is relatively easy to isolate the target fungus. The simple formulation of the medium allows for easy observation of sporulation.

COMPOSITION

Ingredients	Gms / Ltr
Agar	20.000

PRINCIPLE

The medium consists of Agar which act a solidifying agent.

INSTRUCTION FOR USE

- Dissolve 20.00 grams in 1000 ml distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Dispense as desired.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : White to cream homogeneous free flowing powder.

Appearance of prepared medium : White coloured clear to slightly opalescent gel forms.

pH (at 25°C) : 7.0 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
<i>Candida albicans</i>	10231	10-100	Fair-good	25-30°C	48-72 Hours



<i>Saccharomyces cerevisiae</i>	9763	10-100	Fair-good	25-30°C	48-72 Hours
<i>Escherichia coli</i>	25922	50-100	Fair	35-37°C	48-72 Hours
<i>Pseudomonas aeruginosa</i>	27853	50-100	Fair	35-37°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. Atlas R. M., 1996, Handbook of Microbiological Media, 2nd Ed., CRC Press, New York. HiMedia Laboratories Technical Data
2. Samson R. A., Hoekstra E. S., Lund F., Filtenborg O. and Frisvad J. C., Methods for the Detection, Isolation and Characterization of Food-borne Fungi, Central bureau voor Schimmelcultures, Utrecht, The Netherlands and BioCentrumDTU, Technical University of Denmark, DK-2800 Lyngby, Denmark.

 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**
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