

# TM 971 – CONN'S AGAR

### **INTENDED USE**

For cultivation of fungi.

## PRODUCT SUMMARY AND EXPLANATION

Fungi play a part in the cycle of degeneration of almost all organic matters. By breaking down dead organic material, they continue the cycle of nutrients through ecosystems. They cause spoilage of foodstuffs and some occur as human, animal and plant pathogens. However, some fungi produce substances that can be used as drugs (such as penicillin). Other fungi can be used as food (mushrooms). Conns Agar is used for the cultivation of fungi.

## **COMPOSITION**

Ingredients	Gms / Ltr
Potassium nitrate	2.000
Magnesium sulphate	1.200
Potassium dihydrogen phosphate	2.700
Maltose	7.200
Potato starch	10.000
Agar	15.000

### **PRINCIPLE**

Potato starch and maltose promote luxuriant fungal growth. Potassium nitrate is the source of nitrogen. Phosphate buffers the medium. Magnesium sulphate provides essential ions for the growth of fungi.

## **INSTRUCTION FOR USE**

- Dissolve 38.10 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 beige homogeneous free flowing powder.Appearance of prepared medium: Light yellow coloured, opaque gel forms in Petri plates.

pH (at 25°C) : 7.3±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
Saccharomyces cerevisiae	9763	10-100	Luxuriant	>=70%	25-30°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.

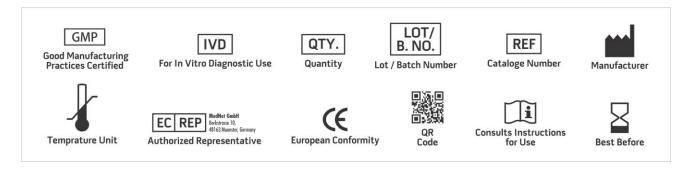
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

### **DISPOSAL**

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

## **REFERENCES**

- 1. Booth C., (Ed.), 1971, Methods in Microbiology by Norris J. R. and Ribbons D. W., Vol. 4, Academic Press, London.
- 2. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
- 3. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
- 4. 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.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices. \*For Lab Use Only Revision: 08 Nov., 2019





