

Oatmeal Agar

For the cultivation of fungi.

Cat. 2060

Practical information

Applications	Categories
Growth	Yeasts and molds

Industry: General cultivation

Principles and uses

OATMEAL AGAR is used for the cultivation of fungi, particularly for macrospore formation.

Fungi represent a heterogeneous assemblage of eukaryotic organisms. They can be detrimental for plants, humans, and animals, due to their ability to cause plant diseases and to produce toxic metabolites on many agrofood commodities.

Oat meal is a source of nitrogen, carbon, protein and nutrients necessary for the growth of fungi. Bacteriological agar is the solidifying agent.

Formula in g/L

Bacteriological agar	12,5 Oatmeal	60
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Preparation

Suspend 72,5 grams of medium in one liter of distilled water. Mix well and dissolve by heating with frequent agitation. Boil for one minute until complete dissolution. Sterilize in autoclave at 121°C for 15 minutes. Cool to 45-50 °C, mix well and dispense into plates.

Instructions for use

Inoculate and incubate at 30±2 °C for 18-72 hours.

Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°C)
Suspended particles	Fine powder	Beige	Off-white	6,0±0,2

Microbiological test

Incubation conditions: (30±2 °C / 18-72 h).

Microrganisms	Specification
Candida albicans ATCC 10231	Good growth
Aspergillus brasiliensis ATCC 16404	Goos growth
Saccharomyces cerevisiae ATCC 9763	Good growth

Storage

Temp. Min.: 2 °C
Temp. Max.: 25 °C

