



Product: **POTATO DEXTROSE AGAR +
CHLORAMPHENICOL**

Specification

Culture medium used for the detection and enumeration of fungi in food.

Presentation

20 Prepared Plates
90 mm
with: 21 ± 1 ml

Packaging Details

1 box with 2 cellophane bags with 10 plates/bag.

Shelf Life

3 months

Storage

2-14°C

Composition

Composition (g/l):

Potato peptone	4.00 (1)
Glucose.....	20.000
Chloramphenicol.....	0.050
Agar.....	15.000

(1) Equivalent to 200 g Infusion
from potatoes

Description /Technique

Description:

Potato Dextrose Agar is a weakly selective medium for fungi due to its high sugar content, acidic pH, and the antibiotic (Chloramphenicol) presence.

Pigment production and aerial mycelium development is enhanced by the potato peptone, especially in *Fusarium*, *Aspergillus* and *Penicillium* species.

Technique:

The plates are inoculated by standard methods, according to the protocols established for each type of sample in each control laboratory. They are incubated for 3-5 days at 30±1°C to permit the complete development of the fungal (molds and yeasts) colonies.

Quality control

Physical/Chemical control

Color : Yellowish pH: 5.6 ± 0.2 at 25°C

Microbiological control

Inoculate: Practical range 100 ± 20 CFU; Min. 50 CFU (Productivity)/ 10⁴-10⁶ (Selectivity).

Aerobiosis. Incubation at 30 ± 1°C Reading at 48 h - 5 days

Microorganism

Growth

Aspergillus brasiliensis ATCC® 16404

Good

Candida albicans ATCC® 10231

Good

Escherichia coli ATCC® 8739

Inhibited

Staphylococcus aureus ATCC® 6538

Inhibited

Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH

Check at 7 days after incubation in same conditions

Bibliography

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