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Potato Dextrose Broth

Potato Dextrose Broth is recommended for the isolation and enumeration of yeasts and moulds .

REF: BS.1/DB01.100.0100	100 Gram	REF: BS.1/DB01.250.0250	250 Gram
REF: BS.1/DB01.500.0500	500 Gram		

CLINICAL SIGNIFICANCE

Potato Dextrose Broth is recommended by APHA (1) and F.D.A. (2) for plate counts of yeasts and moulds in the examination of foods and dairy products (3). Potato Dextrose Broth is also used for stimulating sporulation, for maintaining stock cultures of certain dermatophytes and for differentiation of typical varieties of dermatophytes on the basis of pigment production (4).

METHOD PRINCIPLE

Potato infusion and dextrose promote luxuriant fungal growth. Adjusting the pH of the medium by tartaric acid to 3.5, inhibits the bacterial growth. Heating the medium after acidification should be avoided.

MEDIA COMPOSITION

Item	Formula per liter of medium
Potato infusion	4.00 gm
Dextrose	20.0 gm

PRECAUTIONS AND WARNINGS

Media to be handled by entitled and professionally educated person. Do not ingest or inhale.

Good Laboratories practices using appropriate precautions should be followed in:

- Wearing personnel protective equipment (overall, gloves, glasses,).
- Do not pipette by mouth.
- In case of contact with eyes or skin; rinse immediately with plenty of soap and water. In case of severe injuries; seek medical advice immediately.
- Respect country requirement for waste disposal.
  S56: dispose of this material and its container at hazardous or special waste collection point.
  S57: use appropriate container to avoid environmental contamination.
  S61: avoid release in environment.

For further information, refer to the Potato Dextrose Broth material safety data sheet.

STORAGE AND STABILITY

BioScien Potato Dextrose Broth should be stored between 10-30°C in a firmly closed container and the prepared medium at 15-25°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle in order to avoid lump development due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in a dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use. Product performance is best if used within stated expiry period.

PREPARATION

Suspend 24 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well before dispensing. In specific work, when pH 3.5 is required, acidify the medium with sterile 10% tartaric acid. The amount of acid required for 100 ml. of sterile, cooled medium is approximately 1ml. Do not heat the medium after addition of the acid.

Final pH 5.2 ± 0.2 at 25°C

Deterioration

The color of ***BioScien*** Potato Dextrose Broth is Off-white to yellow homogeneous free flowing powder. Prepared Media is Light amber coloured clear to slightly opalescent solution in tubes. If there are any physical changes for powder or signs of deterioration (shrinking, cracking, or discoloration), and contaminations for hydrated media, discard the medium.

SPECIMEN

Food samples; Water and sewage samples

EQUIPMENT REQUIRED NOT PROVIDED

- Sterile test tubes
- Incubator
- Autoclave

PERFORMANCE CHARACTERISTICS

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Microorganism	Growth
Saccharomyces cerevisiae ATCC 9763	Luxuriant
Candida albicans ATCC 10231	Luxuriant
Aspergillus brasiliensis ATCC 16404	Luxuriant

QUALITY CONTROL

To ensure adequate quality control, it is recommended that positive and negative control included in each run. If control still out of range please contact ***BioScien*** technical support.

REFERENCES

1. Downes F. P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed.,

APHA, Washington, D.C.

2. FDA Bacteriological Analytical Manual, 2005, 18th Ed., AOAC, Washington, DC.

3. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed.,

APHA Inc., Washington, D.C.

4. MacFaddin J. F., 1985, Media for the Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol.1, Williams

and Wilkins, Baltimore

SYMBOLS IN PRODUCT LABELLING			
IVD	For in-vitro diagnostic use	Σ	Number of <n> test in the pack
LOT	Batch Code/Lot number	⚠	Caution
REF	Catalogue Number		Do not use if package is damaged
	Temperature Limitation		Consult Instruction for use
	Expiration Date		
	Manufactured by		