B691	**POTATO CARROT AGAR**

Formula

Ingredients :	**gms/lit.**
Potatoes infusion from	250.00
Carrot Infusions from	200.00
Agar	15.00

Final pH (at 25°C) : 5.6 ± 0.2

Directions :

Suspend 24 gms.in 1000 ml. distilled water. Boil to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well before dispensing.

Principle :

Potato infusion and carrot promote luxuriant fungal growth. Heating the medium after acidification should be avoided as it may hydrolyse the agar which can render the agar unable to solidify.

QC Tests – (I)Dehydrated Medium		
	Colour :	Cream to light yellow
	Appearance :	Homogeneous Free Flowing powder
(II)Rehydrated medium		
	pH (post autoclaving/heating) :	5.6 ± 0.2
	Colour (post autoclaving/heating) :	Light amber
	Clarity (post autoclaving/heating) :	Clear to slightly opalescent
(III)Q.C. Test Microbiological		
	Cultural characteristics observed after 4 – 5 days at 22 - 25°C.	
	MICROORGANISM (ATCC)	GROWTH
	Aspergillus niger (16404)	Luxuriant
	Candida albicans (10231)	Luxuriant
	Pyronema domseticum	Luxuriant

Precautions :	1. For Laboratory Use.
	2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.
Limitations :	1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.
	2. Heating Potato Carrot Agar after acidifying hydrolyzes the agar and may destroy the solidifying properties.
	3. Potato Carrot Agar is not a diffferential medium. Perform microscopic examination and biochemical tests to identify isolates to genus and species if necessary.
Use :	For isolation and enumeration of yeasts and molds from dairy and other food products.
Storage :	Dehydrated medium- below 30°C Prepared medium– Between 2 to 8°C.
Packing :	500 gm. bottle

Product profile:	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B691	24g/l	20.8333L	5.6 ± 0.2	NIL	121^0C / 15 minutes

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