

PRODUCT INFORMATION



Potato Dextrose Broth

Cat. No. P16-126

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DESCRIPTION

Potato Dextrose Broth is used for the cultivation and isolation of yeasts and molds from dairy and food products. The low pH inhibits bacterial growth but allows fungi to flourish

PREPARATION

Mix 24 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

Formula* per Liter:

Potato Infusion	4.0g
Dextrose	20.0g

Final pH: 5.1 ± 0.2 at 25°C

* Grams per liter may be adjusted or formula supplemented to obtain desired performance.

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogeneous, free flowing and light beige.
2. Visually the prepared medium is clear and pale to light yellow with little or no precipitate.
3. Expected cultural response after 2-7 days at 25-30 °C.

Organism:

Aspergillus brasiliensis ATCC 16404
Candida albicans ATCC 10231
Saccharomyces cerevisiae ATCC 9763
Trychophyton mentagrophytes ATCC 9533

Result:

Growth, White cottony Mat w/ black spores
Growth
Growth
Growth, White cottony Mat

STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.