

PRODUCT INFORMATION

Potato Dextrose Broth

Cat. No. P16-126

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.

FORMULA (g/L)

Potato Infusion	4.0 g	Dextrose	20.0 g
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Final pH: 5.1 ± 0.2 at 25 °C

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

PREPARATION

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

QUALITY CONTROL SPECIFICATIONS

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

ORGANISM	RESULT
<i>Aspergillus brasiliensis</i> ATCC 16404	Growth – White cottony mat with black spores
<i>Candida albicans</i> ATCC 10231	Growth
<i>Saccharomyces cerevisiae</i> ATCC 9763	Growth
<i>Trichophyton mentagrophytes</i> ATCC 9533	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.

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