Potato Dextrose Agar

Used for the identification, cultivation and enumeration of yeasts and moulds

Formula in grams per liter:

Potato Infusion (solids)	4,00	Dextrose	20,00
Bacteriological Agar	15,00		

Final pH: 5,6 ± 0,2 at 25 °C

Preparation:

Suspend 39 grams of the medium in one liter of distilled water. Mix well and heat agitating frequently. Boil for one minute and sterilize at 121°C (15 lbs. sp.) for 15 minutes.

Uses:

Potato Dextrose Agar can be used in the analysis of dairy products, bottled drinks, frozen food, and other types of food. It can also be used in the identification of fungi and yeasts in parallel with their cellular morphology or in methods of micro cultivation in slides.

When the medium is to be used for enumeration of molds and yeasts, add to the medium, sterilized and cooled to 45-50°C, approximately 14 ml. of a sterilized 10% solution of tartaric acid to obtain a pH of 3,5. Do not heat the medium after adding the acid, because the agar may hydrolyze and not solidify.

Microbiological Tests:

Microorganisms	Growth
Aspergillus niger ATCC 16404	Satisfactory
Candida albicans ATCC 10231	Satisfactory
Saccharomyces cerevisiae ATCC 9763	Satisfactory