

ASDAL003

Sabouraud Dextrose Agar, 100 ml

For cultivation of Yeasts, Moulds and Aciduric Microorganisms.

Composition

	Ingredients Gms / Litre
Dextrose	40.000
Mixture of Peptic Digest of Animal Tissue and Pancreatic Digest of Casein (1:1)	5.000
Agar	15.000

Appearance:

Light amber colour 100 ml Sterile solidified Sabouraud Dextrose Agar in 200 ml screw cap bottle

pH (at 25°C):

5.6 ± 0.2

Principle:

SABOURAUD DEXTROSE AGAR (SDA) is a modification of Dextrose Agar originally designed by Raymond Sabouraud. SDA used for the isolation of saprophytic and pathogenic fungi from a variety of sources containing large numbers of other fungi or bacteria. The high concentration of Dextrose is included as an energy source. The acidic pH (5.6) of this medium promotes the growth, formation of (sporangia and conidia) as well as the formation of yeasts and molds. Characteristics features of fungi and molds, such as sporing structures and pigmentation are well developed on this medium. SDA contains Mixture of Peptic Digest of Animal Tissue and Pancreatic Digest of Casein provide nitrogen and vitamin source required for organism growth. Due to its low pH this medium is very sensitive to overheating which will soften the agar and caramelize the carbohydrate. Agar is the solidifying agent.

Quantity of Medium:

100ml of medium 200 ml screw cap bottle

Cultural Response:

Cultural characteristics observed on incubation at 25 – 30°C for 4 – 6 days for fungi and for bacteria at 33 – 35°C for 24 - 48 hours and recovery should be greater than 70%.

Sterility Test:

Passes release criteria.

Shelf Life and Storage Conditions:

Use before expiry date on the label and store below 25°C.

Reference Pharmacopoeia:

IP/USP/EP