

Specification

Liquid culture medium for the maintenance and multiplication of yeast.

Presentation

10 Prepared bottle
Bottle 125 ml
with: 100 ± 3 ml

Packaging Details

1 box with 10 bottles 125 ml. Injectable cap: Plastic screw inner cap. The use of syringes needles with a diameter greater than 0.8 mm is not recommended

Shelf Life

12 months

Storage

8-25 °C

Composition

Composition (g/l):

Infusion from potatoes..... 6.50

Dextrose..... 20.0

Description /Technique

Potato Dextrose Broth is the liquid version of the agar. This broth is mainly used to detect and enumerate yeast and moulds, since it does not contain any solidifying agent it may be acidified without altering its physical properties.

At pH 3,5, bacterial growth is totally inhibited without significant influence on fungi. This acidification may be achieved by the aseptic addition of an adequate amount of organic acid to the medium after sterilization: 10-15 mL/L of a 10% sterile solution of tartaric or lactic acid.

Quality control

Physical/Chemical control

Color : Yellowish

pH: 5.6 ± 0.2 at 25°C

Microbiological control

Prepare tubes - Inoculate: Practical range 10-100 CFU (productivity) according to harmonized Eur. Pharmacopoeia

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020.

Aerobic.Incubation at 22.5 ± 2 °C until 5 days (moulds and yeast).

Microorganism

Aspergillus brasiliensis ATCC® 16404, WDCM 00053

Candida albicans ATCC® 10231, WDCM 00054

S. cerevisiae ATCC® 9763, WDCM 00058

Growth

Good

Good

Good (≥70%)

Sterility control

Incubation 48 h at 30-35 °C and 48 h at 20-25 °C: NO GROWTH.

Check at 7 days after incubation in same conditions.

Bibliography

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