

Plate Count Agar

Product: Plate Count Agar **Catalogue Number**: i23144 **Content:** 500 g

Use: Plate Count Agar is used for obtaining microbial plate counts from milk and dairy products, foods, water and other materials of sanitary importance.

Principle: Enzymatic digest of casein provides the amino acids and other complex nitrogenous substances necessary to support bacterial growth. Yeast extract primarily supplies the B-complex vitamins, and dextrose is an energy source. TTC is reduced to the insoluble formazan inside the bacterial cell producing red-colored colonies.

Composition g / l:

Casein enzymic hydrolysate	5.000
Yeast extract	2.500
Dextrose	1.000
Agar	15.000

Dehydrated Appearance: Light beige, fine, homogeneous.

Solution: 2.35% solution, soluble in purified water upon boiling. Solution is light amber, slightly opalescent.

Prepared Appearance: Light amber, slightly opalescent. **pH at 25** °C: 7.0 ± 0.2

Storage: Store at 15-30°C in tightly closed container and the prepared medium at 2-8°C. Use before expiry date on the label

Shelf life: If stored under recommended conditions the unopened container has a shelf-life of 3 years after day of production (see expiry date on the label).