

Potato Dextrose Broth

Product: Potato Dextrose Broth

Catalogue Number: i23146

Content: 500 g

Use: Potato Dextrose Broth is used for cultivating yeasts and molds.

Principle: Potato starch, potato infusion and dextrose support luxuriant growth of fungi. Lowering the pH of the medium to approximately 3.5 with sterile tartaric acid achieves the inhibition of bacterial growth. It is important, however, to avoid heating the medium after it has been acidified because this action results in the hydrolysis of the agar and impairs its ability to solidify.

Composition g / l:

Potato starch	4.000
Dextrose	20.000

Dehydrated Appearance: Light beige, fine, homogeneous.

Solution: 2.4% solution, soluble in purified water upon boiling. Solution is very light amber, clear to very slightly opalescent.

Prepared Appearance: Light amber, slightly opalescent.

pH at 25 °C: 5.1 ± 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).