

MALT EXTRACT CHLORAMPHENICOL STREPTOMYCIN AGAR

INSTRUCTION FOR USE TO READY-TO-USE PLATE

For professional use

Intended use: Malt Extract Chloramphenicol Streptomycin Agar is used for the selective cultivation of fungi.

| Ref.: | Type of medium: | Packaging: |
|-------|---------------------------|------------------|
| 1523 | ready-to-use medium-plate | 1x20 pcs (90 mm) |

1. Principle: malt extract and mycological peptone provides carbon, protein, and nitrogen sources required for organism growth. Agar is a solidifying agent. The acidic pH allows for optimal growth of molds and yeasts while restricting bacterial growth. Chloramphenicol and streptomycin inhibits the most of Gram-positive and Gram-negative bacteria.

2. Formula/Liter:

| | |
|---------------------|--------|
| Malt extract | 30.0 g |
| Mycological peptone | 5.0 g |
| Agar | 15.0 g |

Supplements/Liter:

| | |
|-----------------|--------|
| Chloramphenicol | 0.05 g |
| Streptomycin | 0.13 g |

3. pH: 5.6 ± 0.2 at 25°C.

4. Appearance:

Prepared Appearance: prepared medium is straw and clear.

5. Sample: all samples in which fungi are expected.

6. Test procedure: if the agar plate has been refrigerated, allow to warm to room temperature before inoculation. Streak the specimen for isolation onto the surface of the medium. If the specimen is cultured from a swab, roll the swab gently over a small area of the surface at the edge, then streak from this area with a sterile loop. Incubate plates aerobically at 25-30°C for 2-7 days in an inverted position.

7. Results: after incubation observe growth of fungi. Identification of the microorganism should be confirmed by biochemical test.

8. Quality control: perform quality control testing for both negative and positive reaction by inoculating a representative sample of plates with pure cultures of stable control organisms that produce known, desired reactions. Graso uses following strains for performing quality control. Please note that other strains can be used in accordance with applicable local, state and laboratory's standard Quality Control.

| Microorganism: | Growth: |
|--|-------------|
| <i>Candida albicans</i> ATCC 10231 | good growth |
| <i>Aspergillus brasiliensis</i> ATCC 16404 | good growth |
| <i>Escherichia coli</i> ATCC 25922 | no growth |

9. Precautions: due to nutritional variation, some strains may be encountered that grow poorly or fail to grow on this medium.

10. Disposal of waste: after use, all plates and any other contaminated materials must be sterilized or disposed of in line with appropriate internal procedures and in accordance with local legislations. Plates can be destroyed by autoclaving at 121°C for at least 20 minutes.

11. Storage: on receipt, store plates at 2-12°C away from direct sun light in an inverted position. Do not overload a refrigerator with excessive amounts of plates to avoid water condensation on the lids during storage. Plates must not come into direct contact with the inner walls of refrigerator, as the media may freeze, invalidating the tests. Prepared plates, stored in their original sleeve wrapping at 2-12°C until just prior to use, may be inoculated up to the expiration date and incubated for recommended incubation times. Plates from opened stacks of 10 plates should be used for two weeks when stored in a clean area at 2 to 12° C. Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking

or others signs of deterioration. Allow the medium to warm to the room temperature before inoculation.

All microbiological media containing dyes or light-sensitive components should be protected from light and stored in the dark.

Note that shelf life of the growth media changes after the addition of supplements. Complete media containing protein supplement tend to degrade faster than basal media alone.

12. Shelf life: 3 months.

13. Required supplements not supplied together with medium base: not applicable.

14. References: available on request.



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