

Standard Methods Agar

SPECIFICATION

Cat.No.	Mic-0066M
Product Name	Standard Methods Agar
Product Details	Standard Methods Agar conforms to APHA (American Public Health Association) and AOAC (Association of Official Analytical Chemists) specifications for the enumeration of bacteria in dairy, food, and other sanitary materials. This formulation is also synonymous with Plate Count Agar and Tryptone Glucose Yeast Agar, also used in standard methods. Enzymatic Digest of Casein and Yeast Extract supply nitrogenous sources, carbohydrates, vitamins, and minerals, while Dextrose is the main fermentable carbohydrate. Agar is the gelifying agent.
Product Ingredients	Enzymatic Digest of Casein (5.0 g/L), Yeast Extract (2.5 g/L), Dextrose (1.0 g/L), Agar (15.0 g/L). Final pH: 7.0 ± 0.2 at 25 °C. Grams per liter may be adjusted or formula supplemented to obtain desired performance.
size	500g, 2kg, 10kg
Usage Method	Mix 23.5 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.
Application	Food safety
Storage	Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.