HiEncap™ Potato Dextrose Broth

HiEncap™ Potato Dextrose Broth is recommended for the isolation and enumeration of yeasts and moulds from dairy and other food products.

**Composition**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Gms / Litre</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potatoes, infusion from</td>
<td>200.000</td>
</tr>
<tr>
<td>Dextrose</td>
<td>20.000</td>
</tr>
<tr>
<td>Final pH (at 25°C)</td>
<td>5.1±0.2</td>
</tr>
</tbody>
</table>

**Formula adjusted, standardized to suit performance parameters**

**Directions**

Each capsule contains 6 grams of medium. Suspend 1 capsule in 250 ml (4 capsules in 1000 ml) distilled or purified water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Mix well before dispensing. In specific work, when pH 3.5 is required, acidify the medium with sterile 10% tartaric acid. The amount of acid required for 100 ml of sterile, cooled medium is approximately 1 ml. Do not heat the medium after addition of the acid.

**Principle and Interpretation**

Potato Dextrose Broth is recommended by APHA (1) and F.D.A. (2) for plate counts of yeasts and moulds in the examination of foods and dairy products (3). Potato Dextrose Broth is also used for stimulating sporulation, for maintaining stock cultures of certain dermatophytes and for differentiation of typical varieties of dermatophytes on the basis of pigment production (4).

Potato infusion and dextrose promote luxuriant fungal growth. Adjusting the pH of the medium by tartaric acid to 3.5, inhibits the bacterial growth. Heating the medium after acidification should be avoided.

**Quality Control**

**Appearance**

Gelatin capsule containing Off-white to yellow coloured granular media

**Colour and Clarity of prepared medium**

Light amber coloured clear to slightly opalescent solution in tubes

**Quantity**

Each capsule contains 6 grams of medium sufficient for 250 ml media

**Reaction**

Reaction of 2.4% w/v aqueous solution at 25°C. pH : 5.1±0.2

**pH**

4.90-5.30

**Cultural Response**

Cultural characteristics observed after an incubation at 25-30°C for 4-5 days.

<table>
<thead>
<tr>
<th>Organism</th>
<th>Inoculum (CFU)</th>
<th>Growth</th>
<th>Ascospore formation</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Aspergillus brasiliensis</em></td>
<td>50-100</td>
<td>luxuriant</td>
<td>negative</td>
</tr>
<tr>
<td>ATCC 16404</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Candida albicans</em> ATCC 10231</td>
<td>50-100</td>
<td>luxuriant</td>
<td>negative</td>
</tr>
<tr>
<td><em>Saccharomyces cerevisiae</em></td>
<td>50-100</td>
<td>luxuriant</td>
<td>positive</td>
</tr>
<tr>
<td>ATCC 9763</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Key: Formerly known as *Aspergillus niger*

**Storage and Shelf Life**

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

Please refer disclaimer Overleaf.
Reference