

Code	: MB053
Product	: Agar powder, For Molecular Biology
Synonym	: Agar Agar
CAS No.	: 9002-18-0
Appearance	: Cream coloured, odourless powder
Solubility	: Insoluble in cold water, alcohol. Slowly soluble in hot water to a viscid solution.
pH	: 6.0 – 8.0 at 25°C

Chemical Analysis :

DNases/RNases/Proteases	: not detected
Ash	: <= 4%
Gel point	: 30 – 36°C
Gel strength	: 750 - 900 g/cm ²
Gelatin	: not detected
Starch	: not detected
Water	: <= 7%

Product information:

Agar is a gelatinous substance derived from seaweed. The gelling agent is an unbranched polysaccharide obtained from the cell walls of some species of red algae or seaweed. Chemically, agar is a polymer of galactose subunits.

Nutrient agar is used throughout the world to provide a solid surface for the growth of bacteria and fungi. As the agar medium is porous it is often used to measure microorganism motility and mobility. The porosity of the gel is directly proportional to the concentration of the agar medium. Agar is extensively used in plant biology as it is supplemented with a nutrient and vitamin mixture that allows for seedling germination in petri dishes under sterile conditions. The solidification of the agar within any growth media is pH-dependent, with an optimal range between 5.4-5.7.