



Oat Meal Powder

RM2565

Intended use

Oat meal powder is obtained from oat grains and manufactured under controlled conditions to provide nitrogen, carbon protein another nutrients necessary for the growth of fungi. It is recommended for cultivation of fungi in microbiological culture media.

Warning and Precautions

Read the label before opening the container. Wear protective gloves/protective clothing/eye protection/ face protection. Follow good microbiological lab practices while handling specimens and culture. Safety guidelines may be referred in individual safety data sheets.

Limitations

- 1.It is biological origin product since variation in colour of powder and clarity may observed.
- 2.Each lot of the product has been tested for the organisms specified on the COA. It is recommended to users to validate the medium for any specific microorganism other than mentioned in the COA based on the user's requirement.
3. Individual organisms differ in their growth requirement and may show variable growth patterns on the medium prepared by the product.

Performance and Evaluation

Performance of the product is expected when used as per the direction on the label within the expiry period when stored at recommended temperature.

Quality Control

Appearance

Brownish yellow homogeneous powder having characteristic but not putrescent odour.

Solubility

Insoluble in distilled/purified water, methanol, acetone and alcohol.

Total aerobic microbial count (cfu/gm)

By plate method when incubated at 30-35°C for not less than 3 days.

Bacterial Count : <= 2000 CFU/gram

Total Yeast and mould count (cfu/gm)

By plate method when incubated at 20-25°C for not less than 5 days.

Yeast & mould Count : <= 100 CFU/gram

Test for Pathogens

1. *Escherichia coli*- Negative in 10 gms of sample 2. *Salmonella* species- Negative in 10 gms of sample 3. *Pseudomonas aeruginosa*- Negative in 10 gms of sample 4. *Staphylococcus aureus*- Negative in 10 gms of sample 5. *Candida albicans*- Negative in 10 gms of sample 6. *Clostridia*- Negative in 10 gms of sample

Cultural response

Cultural characteristics observed after an incubation at 25-30°C for 18-48 hours by preparing Oat Meal agar (M397) using Oat Meal Powder as an ingredient.

Cultural response

Organism	Growth
<i>Candida albicans</i> ATCC 10231 (WDCM 00054)	Luxuriant
<i>Saccharomyces cerevisiae</i> ATCC 9763 (WDCM 00058)	Luxuriant
<i>Aspergillus brasiliensis</i> ATCC 16404 (WDCM 00053)	Luxuriant

Chemical Analysis

Total Nitrogen	$\geq 1.5\%$
Sodium chloride	$\leq 2.0\%$
Loss on drying	$\leq 5.0\%$
Residue on ignition	$\leq 5.0\%$

Storage and Shelf Life

Store between 10-30°C in tightly closed container and away from bright light. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use.

Disposal

User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with clinical sample must be decontaminated and disposed of in accordance with current laboratory techniques.

Revision : 04/ 2021

Disclaimer :

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related HiMedia™ publications. The information contained in this publication is based on our research and development work and is to the best of our knowledge true and accurate. HiMedia™ Laboratories Pvt Ltd reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.