



Technical Data

Sabouraud Dextrose Agar w/ Soya Lecithin and Polysorbate 80 M1659

Sabouraud Dextrose Agar with Soya Lecithin and polysorbate 80 is used for the cultivation of yeasts, moulds and aciduric bacteria.

Composition**

Ingredients	Gms / Litre
Dextrose	40.000
Mycological peptone	10.000
Lecithin	0.700
Polysorbate 80 (Tween 80)	5.000
Agar	15.000
Final pH (at 25°C)	5.6±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 70.7 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well and dispense as desired.

Principle And Interpretation

Sabouraud Dextrose Agar with Soya Lecithin and Polysorbate 80 is the modification of formulation described by Sabouraud for determining efficiency of sterilization of container etc. with respect to yeast moulds and aciduric bacteria.

Mycological peptone provides nitrogenous compounds. Dextrose provides an energy source. The low pH favours fungal growth and inhibits contaminating bacteria from clinical specimens (2).

Some pathogenic fungi may produce infective spores which are easily dispersed in air, so examination should be carried out in safety cabinet.

Lecithin and polysorbate 80 are neutralizers reported to inactivate residual disinfectants from where the sample is collected (3). Lecithin neutralizes quaternary ammonium compounds and polysorbate 80 neutralizes phenolic disinfectants, hexachlorophene formalin, and with lecithin neutralizes ethanol (4). Collection of samples from areas before and after the treatment with disinfectant evaluates cleaning procedures in environmental sanitation. The presence and number of fungi is determined by the appearance of colonies on the agar surface.

Quality Control

Appearance

Cream to yellow coloured homogeneous free flowing powder

Gelling

Firm, comparable with 1.5% Agar gel

Colour and Clarity of prepared medium

Light amber coloured clear to slightly opalescent gel forms in Petri plates

Reaction

Reaction of 7.07% w/v aqueous solution at 25°C. pH : 5.6±0.2

pH

5.40-5.80

Cultural Response

Cultural characteristics observed after an incubation at 30°C for 48-72 hours.

Cultural Response

Organism	Growth
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<i>*Aspergillus brasiliensis</i> ATCC 16404	luxuriant
<i>Candida albicans</i> ATCC 10231	luxuriant
<i>Escherichia coli</i> ATCC 25922	luxuriant (inhibited on media with lower pH)
<i>Lactobacillus casei</i> ATCC 9595	luxuriant
<i>Saccharomyces cerevisiae</i> ATCC 9763	luxuriant
<i>Trichophyton rubrum</i> ATCC 28191	luxuriant

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.

Reference

- 1.Sabouraud K., 1892, Ann. Dermatol. Syphilol, 3:1061.
- 2.Murray PR, Baren EJ, Jorgensen JH, Pfaller MA, Tenover FC, Tenover MC (editors) 2003, Manual of clinical Microbiology, 8th ed., ASM, Washington, D.C.
- 3.Brummer; 1976 appl Environ. Microbiol 32:80.
- 4.Favero (Clairm); 1967, Biological Contamination Control Committee, a state of the art report., Am Assoc. for contamination control.

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