



Fungal Broth w/low pH (Mycological Broth w/low pH)

M265

Fungal Broth w/low pH (Mycological Broth w/low pH) is recommended for the selective enumeration and cultivation of saprophytic fungi and aciduric bacteria.

Composition**

Ingredients	Gms / Litre
Papaic digest of soyabean meal	10.000
Dextrose	40.000
Final pH (at 25°C)	4.8±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 50.0 grams in 1000 ml distilled water. Heat if necessary, to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Principle And Interpretation

Mycological media are basal media to which antifungal agents may be added for checking their effect on fungi or bacteria to render them selective for isolation and cultivation of fungi. Fungal Broth with low pH is used for saprophytic fungi.

Earlier media for fungi generally relied on an acidic pH to make the media less suitable for the growth of many bacteria (1). Fungal Agar w/ low pH is prepared according to the formulation suggested by Huppert and Walker (4). Fungal Agar w/ low pH is a selective agar for culturing and enumerating fungi and aciduric bacteria from beverages, poultry (2) and clinical material (3). Fungal Broth w/ low pH is similar in composition to Fungal Agar w/ low pH, except agar.

Papaic digest of soyabean meal in the medium provides nitrogen, vitamins and minerals necessary to support bacterial growth. Dextrose is a carbon source required for the growth of fungi.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Light amber coloured, clear solution in tubes

Reaction

Reaction of 5.0% w/v aqueous solution at 25°C. pH : 4.8±0.2

pH

4.60-5.00

Cultural Response

M265: Cultural characteristics observed after an incubation at 25-30°C for 48-72 hours (For Trichophyton species longer incubation may be required for upto 7 days)

Organism	Inoculum(CFU)	Growth
Cultural Response		
<i>Aspergillus brasiliensis</i> ATCC 16404	50-100	luxuriant
<i>Candida albicans</i> ATCC 10231	50-100	luxuriant
<i>Lactobacillus acidophilus</i> ATCC 11506	50-100	luxuriant
<i>Saccharomyces cerevisiae</i> ATCC 9763	50-100	luxuriant
<i>Saccharomyces uvarum</i> ATCC 28098	50-100	luxuriant

<i>Staphylococcus aureus</i> ATCC 25923	$\geq 10^3$	inhibited
<i>Trichophyton</i> <i>mentagrophytes</i> ATCC 9533	50-100	luxuriant

Storage and Shelf Life

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

Reference

1. A. J. Clin. Path., 1951, 21: 684.
2. Wetzler, Musick, Johnson and Mackenzie, 1962, Am. J. Publ. Hlth., 52:460.
3. Van Riesen and Jensen, 1958, Am. J. Med. Technol., 24:123.
4. Huppert M., and Walker L. J., 1958, Am. J. Clin. Pathol., 29:

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