



Potato Carrot Agar

M696

Potato Carrot Agar is used for the reproduction of *Pyronema domesticum* .

Composition**

Ingredients	Gms / Litre
Carrot, infusion from	200.000
Potatoes, infusion from	250.000
Agar	15.000
Final pH (at 25°C)	6.5±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 24 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 pour into sterile Petri plates.

Principle And Interpretation

Potato Carrot Agar is used for the reproduction of *Pyronema domesticum* and for the cultivation and maintenance of *Actinoplanes awajinensis* , *Actinoplanes nirasakiensis* , *Amorphosphorangium auranticolor* , *Streptomyces flavus* and *Thermoactinomyces vulgaris* .

The medium is prepared based on formula originally designed by Langeron and Vanbreuseghem in 1952 (1) and recommended by Onions (2) and Atlas and Parks (3). This is a weak or starvation medium suitable for conservation of organisms. The medium restricts mycelial growth and promotes relatively high proportion of spores. The fungi grown on this medium when subsequently inoculated into richer medium yield rich growth (2).

Carrot and potato infusions provide the necessary carbohydrates, proteins, minerals and vitamins for limited growth of organisms, thereby providing an environment only for the existence rather than their growth.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Gelling

Firm, comparable with 1.5% Agar gel

Colour and Clarity of prepared medium

Yellow coloured clear to slightly opalescent gel forms in Petri plates

Reaction

Reaction of 2.4% w/v aqueous solution at 25°C. pH : 6.5±0.2

pH

6.30-6.70

Cultural Response

Cultural characteristics observed after an incubation at 20-25°C for 48-72 hours.

Cultural Response

Organism	Growth
* <i>Aspergillus brasiliensis</i> ATCC 16404	good-luxuriant
<i>Pyronema domesticum</i>	good-luxuriant
<i>Saccharomyces cerevisiae</i> ATCC 9763	good-luxuriant
<i>Saccharomyces uvarum</i> ATCC 9080	good-luxuriant

Storage and Shelf Life

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

Reference

1. Langeron M. and Vanbreuseghem R., 1952, In “Precis de Mycologie”, p.408, Masson et Cie, Paris.
2. Onions A. H. S., 1971, In “Methods in Microbiology”, Edited by Booth C., The Series edited by Norris J. R. and Ribbons D. W., Academic Press, London.
3. Atlas R. M. and Parks L. C., (Ed.), 1993, Handbook of Microbiological Media CRC Press, Boca Raton / London.

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