



## Limabeen Agar

M736

Limabeen Agar is recommended for cultivation of phytopathological and other fungi.

### Composition\*\*

Ingredients	Gms / Litre
Lima beans, infusion (from 62.5g)	08.000
Agar	15.000
Final pH ( at 25°C)	5.6±0.2

\*\*Formula adjusted, standardized to suit performance parameters

### Directions

Suspend 23 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

Plant diseases are caused by a variety of living organisms (called pathogens) such as fungi, bacteria, viruses, nematodes, phytoplasmas, protozoa, and parasitic plants, and by non-living agents such as air pollutants, nutrient imbalances, and various environmental factors. Fungi are responsible for many diseases of plants, causing large losses in crop production. They are responsible for contaminating harvested crops with mycotoxins dangerous for public health. As such crops are the target of large-scale fungicide use, with the corresponding environmental and health hazards. Limabeen Agar is recommended for cultivation of such phytopathological and other fungi (1).

Limabeen Agar is composed of an infusion of dry lima beans and agar. Limabeen infusion provides all essential growth nutrients for fungi. The pH of the medium is 5.6, which enables luxuriant fungal 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 opalescent gel forms in Petri plates and may have slight precipitate.

#### Reaction

Reaction of 2.3% w/v aqueous solution at 25°C. pH : 5.6±0.2

#### pH

5.40-5.80

#### Cultural Response

M736: Cultural characteristics observed after an incubation at 28-32°C for 40-48 hours.

Organism	Growth
* <i>Aspergillus brasiliensis</i> ATCC 16404	luxuriant
<i>Candida albicans</i> ATCC 10231	luxuriant
<i>Saccharomyces cerevisiae</i> ATCC 9763	luxuriant

### 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. Atlas R. M., 2004, Handbook of Microbiological Media, Lawrence C. Parks (Ed.), 3rd Edition, CRC Press.

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