



## Dextrose Peptone Agar

M649

Dextrose Peptone Agar is recommended for the general cultivation of organisms.

### Composition\*\*

Ingredients	Gms / Litre
Peptic digest of animal tissue	20.000
Dextrose	10.000
Sodium chloride	5.000
Agar	15.000
Final pH ( at 25°C)	7.2±0.2

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

### Directions

Suspend 50 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.

### Principle And Interpretation

Dextrose Peptone Agar is formulated as suggested by Williams (1) for the cultivation of microorganisms, which are fastidious, or present in small numbers, and also for the enumeration of the thermophilic bacteria responsible for flat sour spoilage of canned foods. This medium is recommended by AOAC for the routine cultivation purpose (2).

Peptic digest of animal tissue supplies amino acids, peptides etc. for the growth of the organisms. Dextrose is the readily available energy source for the most of the organisms. The agar medium is also used as an excellent basal agar for the Glucose Blood Agar preparation. In the special Petri plates, it can support good growth of the anaerobic microorganisms.

### Quality Control

#### Appearance

Cream to yellow homogeneous free flowing powder

#### Gelling

Firm, comparable with 1.5% Agar gel

#### Colour and Clarity of prepared medium

Light yellow coloured, clear to slightly opalescent gel forms in Petri plates

#### Reaction

Reaction of 5.0% w/v aqueous solution at 25°C. pH : 7.2±0.2

#### pH

7.00-7.40

#### Cultural Response

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

#### Cultural Response

Organism	Inoculum (CFU)	Growth	Recovery
<b>Cultural Response</b>			
<i>Escherichia coli</i> ATCC 25922	50-100	luxuriant	≥70%
<i>Pseudomonas aeruginosa</i> ATCC 27853	50-100	luxuriant	≥70%
<i>Staphylococcus aureus</i> ATCC 25923	50-100	luxuriant	≥70%
<i>Streptococcus pyogenes</i> ATCC 19615	50-100	luxuriant	≥70%

## 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. Williams O.B., 1936, Food Res., 1(3):217.
2. Association of Official Analytical Chemists, 1978, Bacteriological Analytical Manual, 5th ed., AOAC, Washington, D.C.

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