Sabouraud Dextrose Broth Catalog : HB0253-73-5K

*Sabouraud Dextrose Broth is used for the cultivation of fungi, especially yeasts and molds which contaminate pharmaceutical products. The medium is rendered more selective for fungi by the addition of antimicrobics.*

## Approximate Formula:

| Ingredients | gm/liter |
|---|---|
| Mixture of peptic digest of animal tissue and pancreatic digest of casein (1:1) | 10.0 |
| Dextrose | 20.0 |

Final pH 5.6±0.2 at 25℃

*Adjusted and/or supplemented as required to meet performance criteria.

## Directions:

Suspend 30.0 g of the medium in one liter of deionized or distilled water. Mix well and heat with frequent agitation. Boil for 1 minute. Dispense into tubes or flasks. Sterilize in the autoclave at 121℃ (15 lbs.) for 15 minutes.

## Principle and Interpretation:

Sabouraud Dextrose Broth is a modification of Dextrose Agar described by Sabouraud . It is useful for the cultivation of fungi. Sabouraud Dextrose Media are used for cultivating pathogenic & commensal fungi and yeasts. The high dextrose concentration and acidic pH of the formulas permit selectivity of fungi. Sabouraud Dextrose Broth is used for the determination of fungistatic activity in sterile and non-sterile food & beverage, and cosmetic products. Sabouraud Dextrose Broth conforms to Harmonized United States Pharmacopoeia (USP), European Pharmacopoeia (EU), and Japanese Pharmacopoeia (JP).

Peptic digest of animal tissues and pancreatic digest of casein provides nitrogenous compounds essential for the growth of fungi. Dextrose acts as the energy source.

## Appearance:

Dehydrated medium is a free-flowing yellowish powder. The prepared medium is a kind of yellowish transparent liquid.

## Precautions:

This medium is for laboratory use only. Dried medium which is past shelf life, caking or color variation cannot be used.

## Storage conditions and Shelf life:

Sabouraud Dextrose Broth Medium must be stored tightly capped in the original container at 5-30°C. The dehydrated medium has a shelf life of 5 years from date of manufacturing. Prepared medium may be stored, out of direct light at 2-8°C.

## Quality control:

Cultural characteristics observed after an incubation at 20-25°C for 48-120 h.

| Microorganism | Strains Number | Inoculum (CFU) | Growth |
|---|---|---|---|
| *Aspergillus niger* | ATCC 16404 | 10-100 | Luxuriant |
| *Candida albicans* | ATCC 10234 | 10-100 | Luxuriant |
| *Saccharomyces cerevisiae* | ATCC 9763 | 10-100 | Good-Luxuriant |

## Reference:

1. GB4789.28-2013 People's Republic of China food safety national standard food microbiology test medium and reagent quality requirements.
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5. ICMSF. 2006. Microorganisms in foods 7. Intern. Comm. on Microbiol. Spec. for Foods. Kluwer Academic/Plenum Publishers, New York, N.Y.



Qingdao Hope Bio-Technology Co ., Ltd ., China Tel:-86+532-66087711 E-mail:qdhbywg@vip.126.com
http://www.hopebiol.com