
POTATO FLAKE AGAR

INTENDED USE

Remel Potato Flake Agar is a solid medium recommended for use in qualitative procedures for isolation and cultivation of molds encountered in the mycology laboratory.

SUMMARY AND EXPLANATION

Molds require microscopic evaluation of morphological structures for proper identification. In the past, the production of characteristic morphological features such as conidia was enhanced using potato dextrose agar. In 1982, Rinaldi reported Potato Flake Agar promoted sporulation in a wide variety of fungi, was easy to prepare, and was stable in storage.¹ Potato Flake Agar can also be used for the purpose of stimulating sporulation in the slide culture technique as described by Riddell.²

PRINCIPLE

Potato flakes provide a nutritive base for luxuriant growth of fungi. Dextrose is added to the medium as a source of energy. Agar is a solidifying agent. The acidic pH of the medium inhibits the growth of bacteria. Potato Flake Agar enhances the production of morphological structures necessary for the identification of many pathogenic and opportunistic molds.³ The medium may be made selective by the addition of antibiotics.

REAGENTS (CLASSICAL FORMULA)*

Potato Flakes	20.0 g	Agar	15.0 g
Dextrose	10.0 g	Demineralized Water	1000.0 ml

pH 5.6 ± 0.2 @ 25°C

*Adjusted as required to meet performance standards.

PRECAUTIONS

This product is For Laboratory Use only. It is not intended for use in the diagnosis of disease or other conditions.

PREPARATION OF DEHYDRATED CULTURE MEDIUM

1. Suspend 45 g of medium in 1000 ml of demineralized water.
2. Heat to boiling with agitation to completely dissolve.
3. Sterilize by autoclaving at 121°C for 15 minutes or following established laboratory guidelines.
4. Dispense into appropriate containers.

PROCEDURE

1. Consult current editions of appropriate references for the recommended procedure for sample preparation, inoculation, and testing.
2. Incubate aerobically for the proper time duration at the appropriate temperature following established laboratory procedures.

QUALITY CONTROL

Each lot number of Potato Flake Agar has been manufactured, packaged, and processed in accordance with current Good Manufacturing Practice regulations. All lot numbers have been tested using the following quality control organisms and found to be acceptable. Testing of control organisms should be performed in accordance with established laboratory quality control procedures. If aberrant quality control results are noted, sample results should not be reported.

CONTROL

Aspergillus brasiliensis ATCC® 16404
Candida albicans ATCC® 10231
Cryptococcus neoformans ATCC® 34877
Escherichia coli ATCC® 25922
Saccharomyces cerevisiae ATCC® 9763
Staphylococcus aureus ATCC® 25923
Trichophyton mentagrophytes ATCC® 9533

INCUBATION

Aerobic, up to 72 h @ 25-30°C
Aerobic, up to 72 h @ 25-30°C
Aerobic, up to 72 h @ 25-30°C
Aerobic, up to 72 h @ 25-30°C
Aerobic, up to 72 h @ 25-30°C
Aerobic, up to 72 h @ 25-30°C
Aerobic, up to 72 h @ 25-30°C

RESULTS

Good growth
Good growth
Good growth
Good growth
Good growth
Good growth
Good growth

BIBLIOGRAPHY

1. Rinaldi, M.G. 1982. J. Clin. Microbiol. 15:1159-1160.
2. Riddell, R.W. 1950. Mycologia. 42:265-270.
3. Murray, P.R., E.J. Baron, J.H. Jorgensen, M.L. Landry, and M.A. Pfaller. 2007. Manual of Clinical Microbiology. 9th ed. ASM Press, Washington, D.C.

Refer to the front of Remel *Technical Manual of Microbiological Media* for **General Information** regarding precautions, product storage and deterioration, specimen collection, storage and transportation, materials required, quality control, and limitations.

ATCC® is a registered trademark of American Type Culture Collection.
IFU 454321, Revised March 8, 2010

Printed in U.S.A.

remel

12076 Santa Fe Drive, Lenexa, KS 66215, USA

General Information: (800) 255-6730 Website: www.remel.com Email: remel@remel.com
Local/International Phone: (913) 888-0939 International Fax: (913) 895-4128