

PRODUCT INFORMATION

Oatmeal Agar

Cat. No. O15-105

DESCRIPTION

Oatmeal Agar is used for the cultivation of fungi, especially for macrospore development, aiding in classification and identification. Oatmeal is a source of nitrogen, carbon, protein and nutrients necessary for the growth of fungi while agar works as a solidifying agent.

FORMULA (g/L)

Oatmeal	60.0 g	Agar	12.5 g
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Final pH: 6.0 ± 0.2 at 25 °C

*Grams per liter may be adjusted or formula supplemented to obtain desired performance.

PREPARATION

Mix 72.5 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing and light to medium beige.
2. Visually the prepared medium is opaque and beige.
3. Expected cultural response after 2 – 7 days at 30 °C.

ORGANISM	RESULT
<i>Aspergillus brasiliensis</i> ATCC 16404	Good Growth – White cottony black spores
<i>Candida albicans</i> ATCC 10231	Good Growth – White pasty
<i>Saccharomyces cerevisiae</i> ATCC 9763	Good Growth – White pasty



STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.

Version 01 – Date 11/13/23