

PRODUCT INFORMATION

Your Smarter Culture Media Choice



Oatmeal Agar Cat. No. 015-105

Date of issue
12/27/15

DESCRIPTION

Oatmeal Agar is used for the cultivation of fungi, especially for macrospore development, aiding in classification, and identification.

Formula* per Liter:

Oatmeal 60.0g
Agar 12.5g

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 to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

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

Microorganisms	Expected Growth	Expected Morphology
<i>Aspergillus niger</i> ATCC® 1604	Very good to excellent	White cottony, black spores
<i>Candida albicans</i> ATCC® 10231	Good to excellent	Off -white pasty
<i>Saccharomyces cerevisiae</i> ATCC® 9763	Good to excellent	Off -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 beige.