SIGMA-ALDRICH®
sigma-aldrich.com
3050 Spruce Street, St. Louis, MO 63103 USA
Tel: (800) 521-8956 (314) 771-5765 Fax: (800) 325-5052 (314) 771-5757
email: techservice@sial.com sigma-aldrich.com

Product Information

F6047 Fungal Broth

Fungal Broth is recommended for the cultivation of fungi. It is also used for carrying stock cultures of fungi and for chlamydospores production. It is used in the beverages and poultry industry as well as for clinical specimen.

Composition:

Ingredients	Grams/Litre
Papaic Digest of Soyabean Meal	10.0
Dextrose	40.0
Final pH 7.0 +/- 0.2 at 25°C	

Store prepared media below 8°C, protected from direct light. Store dehydrated powder in a dry place in tightly-sealed containers at 2-25°C.

Appearance: Light yellow colored, homogeneous, free flowing powder.

Color and Clarity: Light amber colored, clear to slightly opalescent gel forms in petri plates or test tubes.

Directions:

Suspend 50 g of Fungal Broth in 1000 ml of distilled water. Boil to dissolve the medium completely. Sterilize by autoclaving at 15 lbs. pressure (121°C) for 15 minutes.

Principle and Interpretation:

For determining yeasts and mould counts of carbonated beverages the pH may be adjusted to 4.0 after autoclaving by adding sterile 10% lacti acid or acetic acid. A low pH makes the media more selective for fungi and aciduric bacteria.

Papaic digest of soyabean meal is a nitrogen and carbon source. Dextrose is a fermentable carbohydrate preferred from most fungi.

Cultural characteristics after 48-72 hours at 25-30°C.

Organisms (ATCC)	Growth
Aspergillus niger (16404)	+++
Candida albicans (10231)	+++
Lactobacillus acidophilus (11506)	+++
Staphylococcus aureus (25923)	+++
Saccharomyces cerevisiae (9763)	+++
Saccharomyces uvarum (9080)	+++
Trichophyton mentagrophytes (9533)	+++

References:

1. Compendium of Methods for the Microbiological Examination of Foods, (1984). Speck, M. ed. 2nd Edition. APHA. Washington, D.C.