

Food Stamp Sabouraud Agar

Simple and Easy Stamp Medium for Food Hygiene test: *Fungi*

Code 100027 – 100 plates
100028 – 30 plates

Formula (in 1 liter)

Peptone.....	10.0g	Dextrose.....	40.0g
Agar.....	15.0g		

Directions

Food Stamp is a prepared agar medium for Stamp method, on which agar stands up slightly above the rim of special Petri dish of 10 cm². Take off the cap of Food Stamp and gently press the medium against the surface of specimen. The surface of agar is elastic enough to be pressed firmly against the specimen. Press against the different parts of the specimen when several kinds of Food Stamps are tested simultaneously. Put the cap again immediately after pressing.

Incubate at 30°C for 48 - 72 hours.

Interpretations

Fungi develop characteristic fluffy colonies on the surface.
All characteristic colonies should be counted for evaluation.

Storage

Keep at 4 – 10°C. Do not freeze.
Six (6) months after manufacturing.