

Pseudomonas Agar Base

Product No.	Product Category	Specification
HCM203	Dehydrated Culture Medium	500g/bottle

Intended Use

For enumeration of *Pseudomonas spp* of meat and meat products.

Principle and Interpretation

Gelatin peptone and casein hydrolysate provide nitrogen source, vitamins and growth factors. Glycerol provides carbon source. Potassium sulfate and magnesium chloride promote pigment production of *Pseudomonas aeruginosa*. Agar serves as the solidifying agent.

Formula

Ingredients	/liter
Gelatin peptone	16.0g
Casein hydrolysate	10.0g
Potassium sulfate	10.0g
Magnesium chloride	1.4g
Agar	15.0g
pH 7.1±0.2 at 25°C	

Preparation

Suspend 52.4g in 1 L distilled or deionized water. Add 10mL glycerol. Heat with frequent agitation and boil to completely dissolve the powder. Autoclave at 121 °C for 15 minutes. Then cool to 50 °C. Add 1 vial of CFC Supplement (SR1120) to 500mL medium base to prepare CFC Agar. Add 1 vial of CN Supplement (SR1130) to 500mL medium base to prepare CN Agar.

Quality Control

CFC Agar: Cultural characteristics after 24-48h hours at 25±1°C.

Quality control strains	Growth
<i>Pseudomonas aeruginosa</i> ATCC27853	Good
<i>Pseudomonas fluorescens</i> ATCC13525	
<i>Escherichia coli</i> ATCC25922	Inhibited
<i>Enterococcus faecalis</i> ATCC29212	

CN Agar: Cultural characteristics after 40-48h hours at 36±1°C.

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Technical Data Sheet



Quality control strains	Growth
<i>Pseudomonas aeruginosa</i> ATCC27853	Good
<i>Pseudomonas aeruginosa</i> ATCC9027	
<i>Escherichia coli</i> ATCC25922	Inhibited
<i>Enterococcus faecalis</i> ATCC29212	

Storage and Shelf Life

Keep container tightly closed, store in a cool, dry place, away from bright light.

Use before expiry date on the label.

Precautions

1. When weighing the dehydrated medium, please wear masks to avoid causing respiratory system discomfort
2. Keep container tightly closed after using to prevent clumping.

Waste Disposal

Microbiological contamination was disposed by autoclaving at 121°C for 30 minutes.

Revision

Apr. 1, 2025

References

1. ISO 13720: 2010 Meat and meat products — Enumeration of presumptive *Pseudomonas* spp.
2. ISO 16266-2:2018 Water quality - Detection and enumeration of *Pseudomonas aeruginosa* - Part 2: Most probable number method.

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