

Pastagar A Pastagar B

(Powdered bacteriological agars)

356-4985
356-4946

DEFINITION

Pastagar A and Pastagar B are specially purified agars for the preparation of culture media in bacteriology.

PRESENTATION

- **Pastagar A**
500 g

code 356-4985

- **Pastagar B**
500 g

code 356-4946

N.B.: An analysis bulletin can be supplied on request for each production batch.

AVERAGE CHARACTERISTICS

PARAMETERS	PASTAGAR A	PASTAGAR B
Appearance	Creamy-white powder	Creamy-white powder
Density	0.6 to 0.7	0.6 to 0.7
Odor	Weak, non-putrid	Weak, non-putrid
Gelling strength before and after autoclaving	500 to 700 g/cm ²	Over 700 g/cm ²
Transparency (Nephelos, Coleman), before and after autoclaving	Less than 50 N.C.	Less than 50 N.C.

COLORIMETRY	PASTAGAR A	PASTAGAR B
655 nm screen	0.010 to 0.020	0.010 to 0.020
525 nm screen	0.020 to 0.050	0.020 to 0.050
430 nm screen	0.050 to 0.150	0.050 to 0.150

pH	PASTAGAR A	PASTAGAR B
Before autoclaving	7.2 ± 0.3	7.2 ± 0.3
After autoclaving	7.0 ± 0.6	7.0 ± 0.6
Humidity	Under 12%	Under 12%
Ash	Under 7%	Under 3%

GRANULOMETRY	PASTAGAR A	PASTAGAR B
Particle size 18	0	0
Particle size 35	Under 5%	Under 5%
Particle size 60	Under 25%	Under 25%
Particle size 150	Under 50%	Under 50%
Particle size 350	Under 25%	Under 25%
Particle size over 350	Under 5%	Under 5%
Precipitation after autoclaving	Negative	Negative
Melting point	89 ± 4°C	89 ± 4°C
Gelling temperature	35 ± 5°C	35 ± 5°C
Insoluble particles	Negative	Negative
Contamination by thermophilic spores	Negative	Negative
Culture tests	Satisfactory	Satisfactory

STORAGE

- +15°C to 25°C, in carefully-sealed bottles in a cool, dry place.
- Expiration date and batch number are shown on the package.

UTILISATION

Pastagar A is an American-type agar with a weak gelling capacity.

Used in concentrations from 1.5 to 1.7%, it permits firm, clear agar media to be obtained.

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It can also be used at weaker concentrations (0.1 to 0.6%) for studying the mobility and culture of anaerobic and micro-aerophilic bacteria.

Pastagar B is a European-type agar with a strong gelling capacity.

Used at concentrations from 1.2 to 1.4%, it permits firm, clear agar media to be obtained. It can also be used in weaker concentrations (0.05 to 0.5%) for studying the mobility and culture of anaerobic and micro-aerophilic bacteria.

The pH of a 1.5% solution in distilled water is 7.2 ± 0.3 ; thus that of media prepared with one of the two Pastagar (A or B) is close to neutrality.

PERFORMANCES / QUALITY CONTROL OF THE TEST

The growth performance of the Pastagar A and Pastagar B media are verified as following:

Reconstitution of Trypto-Casein-Soya agar medium	Culture characteristics satisfactory and comparable to control
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QUALITY CONTROL OF MANUFACTURER

Every product manufactured and marketed by Bio-Rad is subject to a quality-assurance procedure at all stages, from the reception of raw materials to the marketing of the end-product. Each batch of finished product undergoes quality control and is marketed only if it satisfies the acceptability criteria.

Documentation relative to the production and control of each batch is kept on file.

KEY WORDS

Pastagar A / Pastagar B / Non-fastidious bacteria / Nutrient substances / Medium.