



Agar-Agar | AS-1001

A solidifying agent, free of impurities, used in culture media

Agar-agar is insoluble in cold water but readily dissolves in boiling water, solidifies between 32-40 °C and remains firm in microorganisms' growth temperature. Culture media prepared with agar-agar are absolutely resistance to breakdown when exposed to enzymes secreted by microorganisms.

Agar-Agar is used in different concentrations for different purposes.

1-1.5 % For solidifying culture media

0.5 % For motility studies

0.1 % For growth of anaerobes

*If pH of culture medium is below 5, at least 2% agar should be added.

Typical analysis

Powder appearance	Cream, free flowing powder
solution appearance	Light amber, clear
pH (5% in water)	5.0-6.0
Loss on Drying	<12%
Heavy metals (like Pb)	0.0005%
Mg	0.1%
Ca	0.5%
Solidification temperature	32-40 °C
Melting Point	>85 °C

Microbial Quality Control

Cultural response after 18-24 hours incubation at 35-37 °C on Nutrient Agar (AS-1307) prepared with agar-agar powder as solidifying agent.

Strain	ATCC	Growth
<i>Escherichia Coli</i>	29922	Luxuriant
<i>Pseudomonas aeruginosa</i>	27853	Luxuriant
<i>Staphylococcus aureus</i>	25923	Luxuriant
<i>Salmonella Typhi</i>	14028	Luxuriant
<i>Streptococcus pyogenes</i>	19615	Luxuriant

Shelf life and storage

Store below 30 °C in a tightly closed container. Keep away from heat and humidity. Under these conditions agar-agar has a shelf life of 5 years from the date of production.