Plate Count Skim Milk Agar, PCSM | AS-1329

Used for determining microbial count in milk and dairy products.

Plate Count Skim Milk Agar is a nutrient-rich, standardized medium that was developed especially for counting the microorganisms in milk and dairy products.

Peptone, glucose, yeast extract, and agar, indicate a balanced nutritional profile that supports a variety of microbial growth. Addition of skim milk, improve the cultivation of target microorganisms by replicating their natural environment. The dairy product matrix's non-selective formulation makes it possible to isolate and analyze a variety of bacteria populations.

Composition (gr/L)	
Peptone from Casein	5
Yeast Extract	2.5
Skim Milk Powder (no inhibitor)	1
Glucose	1
Agar	10.5
Final pH at 25°C	7.0 ± 0.2

Preparation

Dissolve 20 g of the powder into 1 liter distilled cold water. allow to stand for about 15 minutes. Transfer the bottle to a cold-water bath and heat gently, with frequent agitation to dissolve completely. Autoclave at 121°C for 15 min.

Quality Control

Dehydrated Appearance: Light beige, free-flowing, homogeneous.

Prepared Appearance: Light amber, slightly opalescent.

Reaction of 2.0% Solution at 25°C: pH 7.0 ± 0.2

Microbial Test Results

incubate at 35 ± 2 °C for 18 to 48 hours.

Organism (ATCC)	Inoculum CFU	Recovery
Escherichia coli (25922)	10^3 -10^5	Good
Staphylococcus aureus (25923)	10^3 -10^5	Good
Bacillus cereus (11778)	10^3 -10^5	Good
Candida albicans (10231)	10^3 -10^5	Good

Storage

Keep the container at 15-30 °C and prepared medium at 2-8 °C.