

# Blades Biological Ltd

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## **Bacteria and Fungi Information Sheet**

We advise that all cultures of bacteria and fungi should be sub-cultured shortly after receipt and there after for bacteria every 2 weeks to a month, and fungi every 1 to 2 months, using the safety notes over leaf. The table below shows the agars that each different bacteria and fungi require, the temperature they should be incubated at to provide healthy cultures. The table also shows the temperature they should be stored at:

All of the agars are available in packs of 500 grams, 100 grams or packs of ten ready made plates or vials. Except the G.Y.L.A which is only available in packs of ten ready made plates or vials.

Key: RT = Room Temperature (27°C)

<b><u>Bacteria/Fungi</u></b>	<b><u>Temperature</u></b>	<b><u>Agar</u></b>	<b><u>Storage Temp</u></b>
Agrobacterium	RT	Nutrient	RT
Acetobacter acetii	RT	G.Y.L.A	RT
Bacillus megatarium	35°C	Nutrient	RT
Bacillus stearotherm.	60°C	Nutrient	RT
Bacillus subtilis	35°C	Nutrient	RT
Erwinia	35°C	Nutrient	RT
Escherchia coli	35°C	Nutrient	RT
Lactobacillus	35°C	G.Y.L.A	RT
Micrococcus luteus	35°C	Nutrient	RT
Pseudomonas	RT	Nutrient	RT
Spirillum serpens	35°C	Nutrient	RT
Staphylococcus	35°C	Nutrient	RT
Streptococcus	35°C	G.Y.L.A	RT
Saccharomyces (yeasts)	RT	Malt Extract	RT
Aspergillus oryzae	RT	Potato Dextrose	RT
Botrytis cinerea	RT	Potato Dextrose	RT
Fusarium solani	RT	Potato Dextrose	RT
Mucor hiemalis	RT	Malt Extract	RT
Penicillium	RT	Malt Extract	RT
Rhizopus	RT	Potato Dextrose	RT
Sordaria	RT	Sordaria	RT

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## **Microbiological Cultures - Safety in the Laboratory**

All the cultures supplied by Blades Biological are selected for school use and are checked for purity before dispatch. They are considered to be non - pathogenic, but it should be stressed that the dividing lines between pathogens and non-pathogens is not clear cut. Consideration must be given to the possibility of mutation, the accidental contamination of cultures with potential pathogens and an abnormal sensitivity of an individual to a particular organism. It is therefore imperative that all cultures are treated as potentially dangerous and that scrupulous attention is paid to laboratory discipline, general cleanliness and good technique.

There is no substitute for sound practical training and experience but the following rules will help to minimise the risk of infection:

- \* Always wear a laboratory coat & launder it regularly.
- \* Never eat, drink or smoke in the laboratory or pipette with the mouth.
- \* Cover exposed cuts and wash hands thoroughly with a germicidal soap before and after each practical session.
- \* Transfer chambers & working surfaces should be swabbed with a solution of anti-bacterial cleaner before and after use.
- \* Inoculating loops and needles must be heated in a bunsen flame to red heat, tubes and bottle necks should be revolved briefly through the hottest part of the flame.
- \* Spillage should be swabbed with anti-bacterial cleaner and left for 10 minutes before mopping up. Swabs used for this purpose should be autoclaved.
- \* Reclaimable glassware should always be sterilized before and washing process. Ensure that all contaminated materials are autoclaved or sterilized by immersing and soaking in anti-bacterial solution.
- \* Label all cultures clearly with the identity of the organism, the students name and the date.
- \* Seal Petri dishes with a strip of tape during incubation or before inspection by the students. If visibility is obscured by condensation the Petri dish lid may be replaced by the tutor or technician with another sterile lid.
- \* Never place microbiological materials or cultures in a area where food may be stored.