

Agar

Preparation & Use

Agar is a gelatinous material extracted from certain marine algae. It is used for gelling foods and as a bacteria culture medium. Nutrient agar will resemble a solution something like Jell-O® with beef soup. It is not edible and should not be ingested.

Contents:

- 2 plastic petri dishes
- 2 packets of Nutrient Agar
(Use one packet per petri dish)

Instructions:

1. Boil 2 tablespoons of distilled water.
2. Add entire contents of one package of Nutrient Agar to the boiling water.
3. Mix solution until the agar is completely dissolved. The solution will start to resemble a jelly mixture.
4. Pour the agar solution into one petri dish.
5. Refrigerate to gel (about 30 minutes).
6. After the solution turns into a waxy gel, turn the dish over and draw pie-cut sections on the bottom and up the sides. Number each section.
7. Re-draw the sections on paper to record which sample is in each section.
8. Next, use a clean toothpick to collect a sample of what you want to test by rubbing it on the sample's surface, then rub it on one section of the agar.
9. Cover the dish and leave it in a warm, draft-free area for 24 to 48 hours.
10. Leaving the dish open and exposed to the air is another way to collect samples floating around on the breeze. You can even sneeze on the gel and see what grows.
11. By turning the dish upside down it allows for less moisture to collect.
12. It's best to use a magnifier to see the results. See your dealer for various magnifiers available from Learning Resources.



**WARNING! NOT A FOOD PRODUCT.
DO NOT INGEST.**



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