

Homemade Petri Plates

Commercial microbial media are really best for growing microorganisms. They provide the right nutrients that allow good growth. However, if a commercial agar medium is too expensive, you can prepare homemade gelatin plates that will allow many fungi and some bacteria to grow. This homemade medium can be poured into sterile disposable petri plates or, if those are too expensive, can be poured into foil muffin cup liners that can be stored in plastic sandwich bags.

Materials

- plain gelatin
- water
- sugar
- beef bouillon granules
- foil muffin (cupcake) cups
- muffin pans
- measuring spoons
- sandwich bags

Procedure - Makes 25-30 plates

1. In a saucepan, mix 4 envelopes of plain gelatin with 4 cups cold water, 8 tsp. sugar and 4 tsp. bouillon granules (or 4 bouillon cubes).
2. Bring slowly to a boil, stirring constantly.
3. Cool slightly and fill about 1/3-1/2 full with the hot gelatin solution either
 - a. sterile disposable petri dishes
 - b. foil muffin cup liners (cupcake cups) in muffin pans for support,.
4. Cool until the gelatin is solid (refrigeration is desirable).
5. Remove foil muffin cup liners from muffin pan and store in plastic zip-lock bags in the refrigerator. Do not touch the surface of the gelatin.
6. Use this medium within 2-3 days.

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[Nutrient Broth, Plates and Slants](#)

[Streaking Microbial Cultures on Agar Plates](#)

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