

YEAST EXTRACT AGAR FOR MOLDS

CAT Nº: 1312

For the cultivation of yeasts and molds from diverse materials, especially milk and dairy products

FORMULA IN g/l

Dextrose	10.00	Bacteriological Agar	20.00
Yeast Extract	5.00		

Final pH 6.5 ± 0.2 at 25°C

PREPARATION

Suspend 35 grams of the medium in one liter of distilled water. Mix well and dissolve by heating with frequent agitation. Boil for one minute until complete dissolution. Sterilize in autoclave at 121°C for 15 minutes. Cool to 45-50°C, mix well and dispense into plates. The prepared medium should be stored at 8-15°C. The color is amber, slightly opalescent.

The dehydrated medium should be homogeneous, free-flowing and beige in color. If there are any physical changes, discard the medium.

USES

YEAST EXTRACT AGAR FOR MOLDS is suitable to cultivate molds and yeasts from milk and dairy products.

Yeast extract is a source of vitamins, particularly of the B-group essential for bacterial growth. Dextrose is the carbohydrate energy source. Bacteriological agar is the solidifying agent. The high dextrose concentration makes this medium selective for yeasts and molds. For increased selectivity, acidify the medium or add antibiotics with the aseptic technique. It is not recommended to heat the acidified agar medium.

The inoculation method can be carried out either by flooding or on the surface, depending on the purpose for which the medium is intended. Incubation time is 7 days at a temperature of 28°C and in an aerobic environment.

MICROBIOLOGICAL TEST

The following results were obtained in the performance of the medium from type cultures after incubation at a temperature of 28 °C and observed after 7 days.

Microorganisms	Growth
<i>Escherichia coli</i> ATCC 25922	Good
<i>Staphylococcus aureus</i> ATCC 25923	Good
<i>Candida albicans</i> ATCC 10231	Good
<i>Aspergillus brasiliensis</i> ATCC 16404	Good
<i>Penicillium spp</i>	Good

BIBLIOGRAPHY

Cooke, W.B. and A. R. Brazis. 1968. Occurrence of molds and yeasts in dairy products. Mycopathol. Mycol. Appl. 35:281 -289. Overcase, W.W. and D.J. Weakley. 1969. An aureomycin-rose Bengal agar for enumeration of yeast and mold in cottage cheese. International Dairy Federation. Standard Method ISO/DIS 6611.

Koburger, J.A.. 1970. Fungi in foods: 1. Effect of inhibitor and incubation temperature on enumeration. J. Milk Food Technol. 33:433-434.

STORAGE

Once opened keep powdered medium closed to avoid hydration.

