

**YEAST MALT AGAR (YM AGAR) (ISP MEDIUM NO. 2)****TM 397**

For cultivation of yeasts, molds and aciduric microorganisms

Composition

Ingredients	Gms/Ltr.
Agar	20.00
Dextrose	10.00
Peptic digest of animal tissue	5.00
Yeast extract	3.00
Malt extract	3.00

* Dehydrated powder store, hygroscopic in nature, place in a dry, in tightly - sealed containers below 25°C and protect from direct Sunlight.

Instructions for Use

Dissolve 41gms in 1000ml distilled water. Gently heat to boiling with gentle swirling and dissolve the medium completely. Sterilize by autoclaving at 15 psi (121°C) for 15 minutes. To increase selectivity of media by aseptically adding 12 - 15 ml or 1 vial of 10% Lactic acid solution (TS 049) (pH 3.0 – 4.0) after cooling the media to 50°C. Do not reheat after making this addition. Mix well and aseptically pour into sterile Petri plates.

Appearance: Light amber colour, clear to slightly opalescent gel

pH (at 25°C): 6.2 ± 0.2

Principle

YEAST MALT AGAR (YM AGAR) (ISP MEDIUM NO. 2) is used for cultivation of yeasts, molds and aciduric microorganisms. Wickerham has described this culture media formulation. This medium consists of Yeast Extract as a source of trace elements, vitamins, and amino acids. Peptic digest of animal tissue is an additional source of carbon and provides nitrogen and amino acids. High concentration of Dextrose and Malt extract provides carbohydrate energy source and makes the medium selective for yeasts and molds. Medium enhances its selectivity through acidification of selective agents like Lactic acid solution (TS 049). Agar is a solidifying agent.

Interpretation

Cultural characteristics observed after inoculating (10^3 CFU / ml), on incubation at 25 ± 28°C for 7 days.

Microorganisms	ATCC	Inoculum (CFU/ml)	Appearance of colonies	
			pH 6.2	pH 4.0
<i>Aspergillus brasiliensis</i>	16404	point	Good; white mycelium with black spores	Good; white mycelium with black spores
<i>Candida albicans</i>	10231	10^3	Good; cream colour colonies	Good; cream colour colonies
<i>Escherichia coli</i>	25922	10^3	Good; straw colour colonies	Partial to complete inhibition
<i>Saccharomyces cerevisiae</i>	9763	10^3	Good; off-white to beige	Good; off-white to beige

References

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