

**YEAST & MOLD AGAR****TM 553**

For cultivation of yeasts and molds

Composition

Ingredients	Gms/Ltr.
Agar	15.00
Dextrose	10.00
Yeast extract	5.00
Peptone	5.00

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

Instructions for Use

Dissolve 35gms in 1000ml of 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 pour into sterile Petri plates.

Appearance: Light amber colour, clear to slightly opalescent gel

pH (at 25°C): 6.2 ± 0.2

Principle

YEAST & MOLD AGAR is used for cultivation of yeasts and molds. YM agar is formulated as according by 'Wickerham'. This medium consists of Yeast Extract as a source of trace elements, vitamins, and amino acids. Peptone is an additional source of carbon and provides nitrogen and amino acids. High concentration of Dextrose provides carbohydrate energy source and makes the medium selective for yeasts and molds. Agar is a solidifying agent. Medium enhances its selectivity through acidification of selective agents like Lactic acid solution (TS 049).

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.

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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