

# TM 1827 - YEAST EXTRACT AGAR (ISO 6222:1999)

### **INTENDED USE**

For enumeration of microorganisms from water.

### PRODUCT SUMMARY AND EXPLANATION

Yeast Extract Agar is a general medium recommended by ISO 6222, for the plate count of microorganisms present in all types of water, including potable water. The medium's nutritional rich components permit the recovery of a wide spectrum of bacteria, yeasts and molds.

## COMPOSITION

Ingredients	Gms / Ltr
Agar	15.000
Tryptone	6.000
Yeast extract	3.000

#### PRINCIPLE

The medium contains Tryptone which provides nitrogen, vitamins, minerals and amino acids essential for growth. Yeast extract primarily supplies the B-complex vitamins and agar acts as a solidifying agent.

### **INSTRUCTION FOR USE**

- Dissolve 24.0 grams in 1000ml distilled water.
- Gently heat to boiling with swirling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi (121°C) for 15 minutes.
- Cool at 45 50°C.
- Mix well and pour into sterile Petri plates.

# QUALITY CONTROL SPECIFICATIONS

Appearance of Dehydrated powder	:	Cream to yellow, homogeneous free flowing powder
Appearance of Prepared medium	:	Yellow colored, clear to slightly opalescent gel
pH (at 25°C)	:	7.2±0.2

# **INTERPRETATION**

Cultural characteristics observed after an incubation. Recovery rate is considered 100% for bacteria growth on Soya Agar.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Enterococcus aerogenes	13048	50-100	Luxuriant	>=70%	35-37°C	18 – 24 Hours
Staphylococcus aureus	25923	50-100	Luxuriant	>=70%	35-37°C	18 – 24 Hours
Pseudomonas aeruginosa	27853	50-100	Luxuriant	>=70%	35-37°C	18 – 24 Hours
Escherichia coli	25922	50-100	Luxuriant	>=70%	35-37°C	18 – 24 Hours

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# PACKAGING

In 100 & 500 gm packaging size.

# STORAGE





# **PRODUCT DATA SHEET**

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers below 25°C and protect from direct Sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

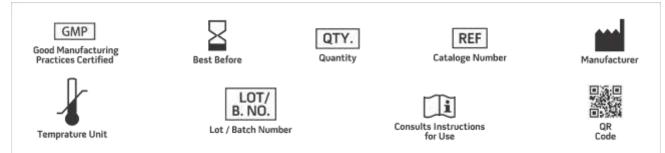
Product Deterioration: Do not use, if powder show evidence of microbial contamination, discoloration, drying, or other signs of deterioration.

## DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

#### REFERENCES

1. ISO 6222:1999 water quality Enumeration of culturable microorganisms Colony count by incubation in a nutrient agar culture medium.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices. \*For Lab Use Only

Revision: 9th July 2020

