TM 2238 - MALT YEAST AGAR

INTENDED USE
For the cultivation and maintenance of yeast and moulds.

PRODUCT SUMMARY AND EXPLANATION
Media based on malt extract may be considered as general growth substrates due to their richness and nutrient balance. Malt yeast Agar is formulated by Wickerham for the isolation, cultivation and maintenance of yeast and moulds and other aciduric microorganisms.
Malt Agar is included in Official Methods of Analysis of AOAC International. Malt Yeast Agar is recommended by MTCC for cultivation and maintenance of *Saccharomyces cerevisiae*.

COMPOSITION

Ingredients	Gms / Ltr
Malt extract	3.000
Yeast extract	3.000
Peptone	5.000
Dextrose (Glucose)	10.000
Agar	20.000

PRINCIPLE
Malt Yeast Agar contains malt extract, which provides carbon, protein and nutrient sources required for the growth of microorganisms. Peptone and yeast extract provides nitrogen compounds, vitamin B complex and other growth nutrient.

INSTRUCTION FOR USE
- Dissolve 41 grams in 1000 ml purified/distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 121°C for 15 minutes.
- Cool to 45-50°C. Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS
Appearance of Powder : Cream to brownish yellow homogeneous free flowing powder.
Appearance of prepared medium : Light amber coloured clear to slightly opalescent gel forms in tubes or Petri plates.
pH (at 25°C) : 6.2±0.2

INTERPRETATION
Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Aspergillus brasiliensis	16404	10-100	Luxuriant	>=70 %	25-30°C	48-72 Hours

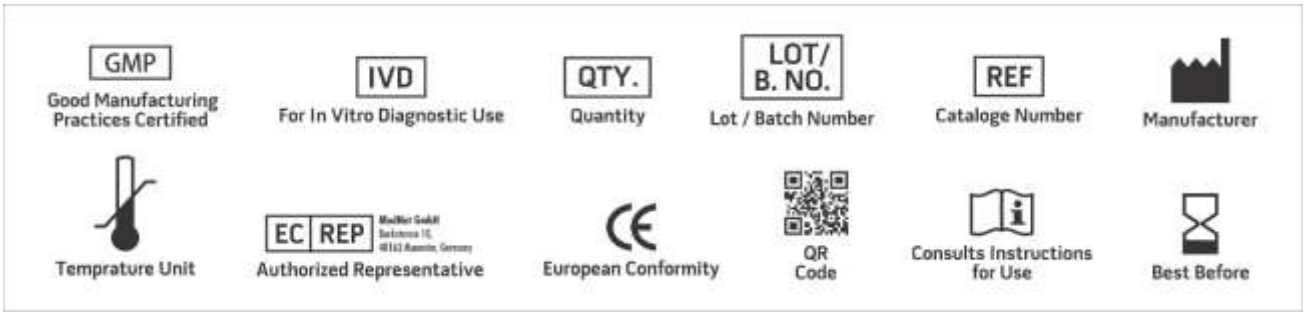
Candida albicans	10231	10-100	Luxuriant	>=70 %	25-30°C	48-72 Hours
Saccharomyces cerevisiae	9763	10-100	Luxuriant	>=70 %	25-30°C	48-72 Hours

PACKAGING:
In pack size of 500 gm bottles.

STORAGE
Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°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 they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

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

REFERENCES
1. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C.
2. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
3. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
4. Microbial Type Culture Collection and Gene Bank (MTCC) Institute of Microbial Technology, Chandigarh.
5. Salfinger Y., and Tortorello M.L. Fifth (Ed.), 2015, Compendium of Methods for the Microbiological Examination of Foods, American Public Health Association, Washington, D.C.
6. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.
7. Wickerham, J. Tropical Med. Hyg., 42, 176 (1939).
8. Williams, (Ed.), 2005, Official Methods of Analysis of the Association of Official Analytical Chemists, 19th Ed., AOAC, Washington, D.C.



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