

TM 2291 – PRESERVATIVE RESISTANT YEAST AGAR BASE (PRY)

INTENDED USE

For cultivation of Yeasts.

PRODUCT SUMMARY AND EXPLANATION

Preservative Resistant Yeast Medium is used to selectively isolate and enumerate *Zygosaccharomyces* species. It is used for the detection of preservative resistant yeast in water and beverages. The medium prevents growth of other yeasts such as *Saccharomyces cerevisiae* that are tolerant to lower levels of commonly used food preservatives. Spoilage resulting from growth of the yeast *Zygosaccharomyces* is widespread, which has caused significant economic losses to the food industry. Within this genus, *Z. bailii* is one of the most troublesome species due to its exceptional tolerance to various stressful conditions. Also *Z. lentus* is a significant new osmophilic, preservative-resistant spoilage yeast, capable of growth at low temperature.

COMPOSITION

Ingredients	Gms / Ltr
Mannitol	10.000
Yeast extract	10.000
Agar	15.000

PRINCIPLE

This medium consists of Yeast extract which provides the essential nutrients, while mannitol acts as source of fermentable carbohydrate.

INSTRUCTION FOR USE

- Dissolve 35.0 grams in 1000 ml purified/distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Cool to 45°C and aseptically add 10 ml glacial acetic acid and immediately dispense as desired, because the medium cannot be reheated.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Cream to yellow homogeneous free flowing powder.

Appearance of prepared medium : Light amber coloured clear to slightly opalescent gel forms in Petri plates.

INTERPRETATION

Cultural characteristics observed after incubation. Recovery rate is considered as 100% for fungus growth on Sabouraud Dextrose Agar.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Candida albicans</i>	10231	10-100	Luxuriant	>=70%	20-25°C	2-7 Days
<i>Saccharomyces cerevisiae</i>	9763	10-100	Good	>=50%	20-25°C	2-7 Days

PACKAGING:

In pack size of 100 gm and 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 10-25°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 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. Vanderzant C. and Splittstoesser D. F., (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd Ed., APHA, Washington, D.C.
2. Schiemann D. A., 1979, Can. J. Microbiol., 25: 1298.

 GMP Good Manufacturing Practices Certified	 Best Before	 Quantity	 Catalogue Number	 Manufacturer
 Temperature Unit	 Lot / Batch Number	 Consults Instructions for Use	 QR Code	

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*For Lab Use Only
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