

TM 567 – BUFFERED YEAST AGAR

INTENDED USE

For cultivation of yeasts and molds in brewery.

PRODUCT SUMMARY AND EXPLANATION

Yeasts grow well on a minimal medium containing only dextrose and salts. The addition of yeast extract allows faster growth so that during exponential or log phase growth, the cells divide every 90 minutes. Buffered Yeast Agar is prepared as per the modification of the yeast-salt medium described by Davis. The reaction of this medium can be adjusted to required pH values by the addition of citric or lactic acid to the medium after sterilization. The following table shows the amount of the acids required to be added to 100 ml of Buffered Yeast Agar cooled to 50°C.

COMPOSITION

Ingredients	Gms / Ltr
Yeast extract	5.000
Dextrose (Glucose)	20.000
Ammonium sulphate	0.720
Ammonium dihydrogen phosphate	0.260
Agar	15.000

PRINCIPLE

The medium contains yeast extract, which supplies B-complex vitamins to stimulate growth. Dextrose is the carbohydrate source. Agar present acts as a solidifying agent.

INSTRUCTION FOR USE

- Dissolve 41 grams in 1000 ml purified / distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 115°C for 20 minutes.
- Mix well and pour into sterile Petri plates.

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.
pH (at 25°C)	: 5.5±0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Candida albicans</i>	10231	50-100	Good-luxuriant	>=50%	25-30°C	48-72 Hours



<i>Saccharomyces cerevisiae</i>	9763	50-100	Good-luxuriant	>=50%	25-30°C	48-72 Hours
<i>Aspergillus brasiliensis</i>	16404	50-100	Good-luxuriant	>=50%	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. Ausubel, Brent, Kingston, Moore, Seidman, Smith and Struhl, 1994, Current Protocols in Molecular Biology, Current Protocols, Brooklyn, N.Y.
2. Davis J. G., 1931, J. Dairy Res., 3:133.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. 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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