

TMV 398 - YEAST MALT BROTH (YM BROTH) (VEG.)

INTENDED USE

For cultivation of yeasts, molds and aciduric microorganisms.

PRODUCT SUMMARY AND EXPLANATION

Yeast Malt Veg Broth are the modification of Yeast Malt Broth formulated as per Wickerham for isolation and cultivation of yeasts, moulds and other aciduric microorganisms. Fungistatic materials such as sodium propionate and diphenyl are added to YM Veg Broth to eliminate moulds and thus permits enumeration of yeasts from mixed population.

Yeast Malt Veg Broth can be used as an enrichment medium for yeasts by adding a layer of sterile paraffin oil (about 1 cm) on the surface of inoculated broth. After the growth occurs it should be streaked on YM Veg Agar to obtain isolated colonies of fermentative species. To isolate fermentative as well as oxidative strains, acidified YM Veg Broth is placed on a rotary shaker for 1 or 2 days which favours development of yeast cells while the sporulation of molds is prevented. Yeasts can be further isolated by streaking on YM Agar.

COMPOSITION

Ingredients	Gms / Ltr
Veg peptone	5.00
Yeast extract	3.00
Malt extract	3.00
Dextrose	10.00

PRINCIPLE

These media are prepared by replacing peptic digest of animal tissue with Veg peptone which is free of BSE/TSE risks.

INSTRUCTION FOR USE

- Dissolve 21.0 grams of in 1000 ml distilled water.
- Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- For preparing selective media acidify the media up to pH 3.0 to 4.0 or add antibiotics. Do not heat the media after addition of acid or antibiotics.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to beige homogeneous free flowing powder.
Appearance of prepared medium	: Light amber coloured clear solution in tubes.
pH (at 25°C)	: 6.2±0.2

INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth at PH 3.4	Growth at PH 6.2	Incubation Temperature	Incubation Period
<i>Aspergillus brasiliensis</i>	16404	10-100	Good-luxuriant	Good-luxuriant	25-30°C	40-72 Hours



<i>Candida albicans</i>	10231	10-100	Good-luxuriant	Good-luxuriant	25-30°C	40-72 Hours
<i>Escherichia coli</i>	25922	50-100	Inhibited	Good-luxuriant	25-30°C	40-72 Hours
<i>Lactobacillus leichmannii</i>	4797	50-100	Poor	Good-luxuriant	25-30°C	40-72 Hours
<i>Saccharomyces cerevisiae</i>	9763	10-100	Good-luxuriant	Good-luxuriant	25-30°C	40-72 Hours
<i>Lactobacillus casei</i>	9595	50-100	Poor	Good-luxuriant	25-30°C	40-72 Hours

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 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.




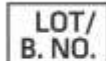








Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

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

REFERENCES

1. Wickerham, 1939, J. Tropical Med. Hyg., 42:176.
2. Wickerham, 1951, U.S. Dept. Agric. Tech. Bull. No. 1029.

 Good Manufacturing Practices Certified	 For In Vitro Diagnostic Use	 Quantity	 Lot / Batch Number	 Catalogue Number	 Manufacturer
 Temperature Unit	 Authorized Representative	 European Conformity	 QR Code	 Consults Instructions for Use	 Best Before

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

***For Lab Use Only**
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