

TM 1832 – YEAST GLUCOSE CHLORAMPHENICOL AGAR

INTENDED USE

For isolation, detection and enumeration of yeast and molds.

PRODUCT SUMMARY AND EXPLANATION

Traditionally used acidified agar method for enumeration of yeasts and moulds in dairy products is now being replaced by antibiotic agar methods. Use of antibiotics rather than acid for suppressing bacteria results in improved recovery of injured (acid-sensitive) fungal cells, better control of bacteria and less interference during counting from precipitated food particles. Yeast Glucose Chloramphenicol Agar is recommended by APHA and the International Dairy Federation. Yeast Glucose Chloramphenicol Agar is a nutrient medium that inhibits the growth of organisms other than yeasts and moulds due to the presence of chloramphenicol.

COMPOSITION

Ingredients	Gms / Ltr
Yeast extract	5.000
Glucose	20.000
Chloramphenicol	0.100
Agar	15.000

PRINCIPLE

Yeast extract provides basic nutrients essential for growth. Glucose is a carbon and energy source. Chloramphenicol inhibits bacterial growth. After incubation at 25°C, colonies are counted and yeast colonies are distinguished from moulds by colony morphology. Refer appropriate references for standard procedures.

INSTRUCTION FOR USE

- Dissolve 40.1 grams in 1000 ml distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.
- Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

- Appearance of Powder** : Cream to light 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)** : 6.6 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Aspergillus brasiliensis</i>	16404	10-100	Luxuriant	>=70%	25-30°C	2-7 Days
<i>Candida albicans</i>	10231	10-100	Luxuriant	>=70%	25-30°C	2-7 Days
<i>Escherichia coli</i>	25922	>=10 ³	Inhibited	0%	35-37°C	18-24 Hours
<i>Lactobacillus casei</i>	9595	>=10 ³	Inhibited	0%	35-37°C	18-24 Hours
<i>Staphylococcus aureus</i>	25923	>=10 ³	Inhibited	0%	35-37°C	18-24 Hours
<i>Saccharomyces cerevisiae</i>	9763	10-100	Luxuriant	>=70%	25-30°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 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. Beuchat L. R., 1979, J. Food Prot., 42:427-428.
2. Cooke W. B. and Brazis A. R., 1968, Mycopathol. Mycol. Appl., 35:281.
3. Koburger J. A., 1970, J. Milk Food Technol., 33:433-437.
4. Koburger J. A., 1973, J. Milk Food Technol., 36:434.
5. Overcast W. W., and Weakley D. J., 1969, J. Milk Food Technol., 32:442.
6. Marshall, (Ed), 1993, Standard Methods for Examination of Dairy Products, 16th Ed., American Public Health Association, Washington, D. C.
7. International Dairy Federation. Standard Method ISO/DIS 6611



 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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