

TM 519 - GREEN YEAST & MOLD AGAR

INTENDED USE

For cultivation of fungi from beverages.

PRODUCT SUMMARY AND EXPLANATION

M-BCG (Bromocresol Green) Yeast and Mould Broth is used for detecting fungi in routine analysis of beverages using membrane filter technique. It is a modification of M-Yeast and Mould Broth used for detection of fungi in sugar and other materials.

The membrane filter pad is saturated with 2.0 to 2.5 ml broth. Place the membrane filter used for filtration of test sample on the saturated pad and incubate at 30 -35°C for 48 hours.

COMPOSITION

Ingredients	Gms / Ltr
Agar	15.000
Dextrose	50.000
Biopeptone	10.000
Yeast extract	9.000
Magnesium sulphate	2.100
Potassium phosphate	2.000
Diastase	0.050
Thiamine hydrochloride	0.050
Bromocresol green	0.026

PRINCIPLE

The medium is highly nutritious for the growth of yeasts and moulds. Biopeptone and yeast extract provide nitrogenous compounds and vitamin B complex. Thiamine is also a B vitamin in the medium. Dextrose acts as the energy source. Diastase is a mixture of amylolytic enzymes. Bromo cresol green is the pH indicator which is green at acidic pH (pH 4.0) while blue at pH 5.6. Potassium phosphate helps in maintaining buffering action in the medium. The low pH inhibits bacterial growth.

INSTRUCTION FOR USE

- 8.82 grams in 100 ml distilled water.
- Heat if necessary to dissolve the medium completely.
- Dispense and sterilize by autoclaving at 118-121°C for 10 minutes (12-15 psi pressure).

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Cream to light green homogeneous free flowing powder
Appearance of prepared medium : Green coloured slightly opalescent solution, may contain a slight precipitate
pH (at 25°C) : 4.6±0.2

INTERPRETATION

Cultural characteristics observed after incubation.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Aspergillus brasiliensis</i>	16404	50-100	Good-luxuriant	$\geq 50\%$	25-30°C	48-72 Hours
<i>Candida albicans</i>	10231	50-100	Good-luxuriant	$\geq 50\%$	25-30°C	48-72 Hours
<i>Saccharomyces cerevisiae</i>	9763	50-100	Good-luxuriant	$\geq 50\%$	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 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.







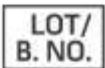


Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

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

REFERENCES

1. MacFaddin J.F., 1985, Media for Isolation - Cultivation - Identification - Maintenance of Medical Bacteria, Vol. I, Williams and Wilkins, Baltimore.

 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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