

TM 937 - YXT AGAR BASE

INTENDED USE

For detecting yeasts and molds in foods with or without added tetracycline.

PRODUCT SUMMARY AND EXPLANATION

Yeasts are unicellular, eukaryotic, budding cells that are generally round oval or elongate in shape. They multiply principally by the production of blastoconidia (buds). Yeast colonies are moist and creamy or glabrous to membranous in texture and are considered opportunistic pathogens. Moulds are microscopic, plant-like organisms, composed of long filaments called hyphae. Both are widely distributed in soil, water and air. Consequently, unprocessed materials of both plant and animal origin are contaminated with fungi at the time they reach the food manufacturer. The detection and enumeration of viable yeasts and moulds in unprocessed and processed foods is an integral part of total quality management programs, and can be used to monitor the effectiveness of sanitation practices at each step during post-harvest and post-slaughter handling, processing and distribution of foods. YXT Agar Base is formulated as recommended in APHA for detecting yeasts and moulds from foods.

COMPOSITION

Ingredients	Gms / Ltr
Yeast extract	4.000
Glucose	4.000
Malt extract	10.000
Agar	15.000

PRINCIPLE

In this medium, yeast extract and malt extract serve as inorganic nitrogen source and a source of other growth factors, while dextrose serves as carbon and energy source. Tetracycline is added for the improved, selective isolation and enumeration of yeasts and moulds from foods.

INSTRUCTION FOR USE

- Dissolve 33 grams 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.
- Cool to 50°C and aseptically add filter sterilized tetracycline at a final concentration of 10 mcg/ml of medium.
- 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 : Yellow coloured opalescent gel with flocculant precipitate forms in Petri plates.

INTERPRETATION

Cultural characteristics observed after an incubation with added Tetracycline at a final concentration of 10mcg/ml.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
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<i>Aspergillus brasiliensis</i>	16404	10-100	Good-luxuriant	>=50%	25-30°C	24-72 Hours
<i>Candida albicans</i>	10231	10-100	Good-luxuriant	>=50%	25-30°C	24-72 Hours
<i>Pencillium notatum</i>	10108	10-100	Good-luxuriant	>=50%	25-30°C	24-72 Hours
<i>Saccharomyces cerevisiae</i>	9763	10-100	Good-luxuriant	>=50%	25-30°C	24-72 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.







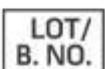


Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

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

REFERENCES

- Murray P. R., Baron J. H., Pfaller M. A., Jorgensen J. H. and Tenover F. C., (Eds.). 2003, Manual of Clinical Microbiology, 8th Ed., American Society for Microbiology, Washington, D.C.
- Corry J. E. L., Curtis G. D. W., and Baird R. M., (Eds.), Culture Media for Food Microbiology, Vol. 34, Progress in Industrial Microbiology, 1995, Elsevier, Amsterdam.
- Cooke, 1954, Antibio. and Chemother., 4:657.
- Speck M. L., (Eds.), 1984, Compendium of Methods for the Microbiological Examination of Foods, 2nd Ed., APHA, Washington, D.C.

 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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