

TMV 397 - YEAST MALT AGAR (YM AGAR) (ISP MEDIUM NO.2) (VEG.)

INTENDED USE

For isolation and cultivation of yeasts, molds and aciduric microorganisms.

PRODUCT SUMMARY AND EXPLANATION

These media are prepared by replacing peptic digest of animal tissue with Veg peptone which is free of BSE/TSE risks. Yeast Malt Veg Agar/Broth are the modification of Yeast Malt Agar / 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 Agar to eliminate moulds and thus permits enumeration of yeasts from mixed population.

COMPOSITION

Ingredients	Gms / Ltr
Veg peptone	5.00
Yeast extract	3.00
Malt extract	3.00
Dextrose	10.00
Agar	20.00

PRINCIPLE

Veg peptone serves as a source of carbon, nitrogen and essential nutrients. Yeast extract supplies vitamin B complex nutrients and other growth factors. Malt extract serves as an additional source of carbon. Dextrose is the carbohydrate and energy source.

INSTRUCTION FOR USE

- Dissolve 41.0 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.
- For preparing selective media acidify the media up to pH 3.0 to 4.0 by aseptically adding 1 vial of 10% Lactic Acid Solution, do not heat the media after addition of acid.
- Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Light yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder.
Appearance of prepared medium	: Light amber coloured clear to slightly opalescent gel forms in Petri plates.
pH (at 25°C)	: 6.2±0.2

INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth at PH 3.4	Growth at PH 6.2	Recovery	Incubation Temperature	Incubation Period

<i>Aspergillus brasiliensis</i>	16404	10-100	Good-luxuriant	Good-luxuriant	>=50%	25-30°C	40-72 Hours
<i>Candida albicans</i>	10231	10-100	Good-luxuriant	Good-luxuriant	>=50%	25-30°C	40-72 Hours
<i>Escherichia coli</i>	25922	50-100	Inhibited	Good-luxuriant	>=50%	25-30°C	40-72 Hours
<i>Lactobacillus casei</i>	9595	50-100	Poor	Good-luxuriant	>=50%	25-30°C	40-72 Hours
<i>Lactobacillus leichmannii</i>	4797	50-100	Poor	Good-luxuriant	>=50%	25-30°C	40-72 Hours
<i>Saccharomyces cerevisiae</i>	9763	10-100	Good-luxuriant	Good-luxuriant	>=50%	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 L. J., 1951, U.S. Dept. Agric. Tech. Bull. No.1029.
2. Wickerham L. J., 1939, J. Tropical Med. Hyg., 42:176.



 GMP Good Manufacturing Practices Certified	 IVD For In Vitro Diagnostic Use	 QTY. Quantity	 LOT/ B. NO. Lot / Batch Number	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 EC REP Authorized Representative <small>MedWet GmbH Buckenhof 10 48163 Aachen, Germany</small>	 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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