

# M-GREEN YEAST & MOLD AGAR

Selective medium for detection and enumeration of fungi in beverages.

TYPICAL FORMULA	(g/l)
Yeast Extract	9.0
Dextrose (anhydrous)	50.0
Pancreatic Digest of Casein	5.0
Peptic Digest of Animal Tissue	5.0
Magnesium Sulphate	2.1
Potassium Phosphate	2.0
Diastase	0.05
Thiamine	0.05
Bromcresol Green	0.026
Agar	15.0
Final pH 4.6 ± 0.2	

### **DESCRIPTION**

M-GREEN YEAST & MOLD AGAR is a selective medium used for detection and enumeration of fungi in beverages.

#### PRINCIPI F

Peptones, yeast extract and dextrose provide nutrients for growth. Magnesium sulphate and potassium phosphate are the buffering agents. Diastase is a mixture of enzymes which hydrolyze starch. Bromcresol green is a pH indicator. The low pH inhibits the bacterial contamination. Agar is the solidifying agent.

#### **TECHNIQUE**

Filter the sample through a sterile membrane and transfer the membrane on the agar surface. Then, cover the plate with the lid, turn it upside down and incubate at 30-35°C for 48 hours and up to 5 days in an aerobic atmosphere with increased humidity.

### INTERPRETATION OF RESULTS

After incubation, colonies appearing on the filter surface can be counted. Mold colonies appear green and filamentous, whereas yeast colonies are green and opaque.

#### STORAGE

10-25°C away from light, until the expiry date on the label or until signs of deterioration or contamination are evident.

# WARNING AND PRECAUTIONS

The product does not contain hazardous substances in concentrations exceeding the limits set by current legislation and therefore is not classified as dangerous. It is nevertheless recommended to consult the safety data sheet for its correct use. The product is intended for professional use and must be used by properly trained operators only.

## **DISPOSAL OF WASTE**

Disposal of waste must be carried out according to the national and local regulations in force.

## REFERENCES

- ATLAS, R.M. & L.C. (1993) Handbook of Microbiological Media. CRC Press. London. ISO Standard 10781:2002 Cork stoppers. Enumeration of colony-forming units of yeasts, moulds and bacteria capable of growth in an alcoholic medium.
- 2. ISO/TS 11133-1:2009. Microbiology of food and animal feeding stuffs Guidelines on preparation and production of culture media. Part 1: General Guidelines on quality assurance for the preparation of culture media in the laboratory.
- 3. ISO/TS 11133-1:2003. Microbiology of food and animal feeding stuffs Guidelines on preparation and production of culture media. Part 2: Practical guidelines on performance testing of culture media.



# **PRODUCT SPECIFICATIONS**

## NAME

M-GREEN YEAST & MOLD AGAR

### PRESENTATION

Ready plates (60 mm) containing 10+/-1 ml of medium

### STORAGE

10-25°C

# **PACKAGING**

Ref.		Packaging	
		2 plates packed one by one in 1 blister pack	
163642	20 plates	5 blisters wrapped in 1 film thermally welded	
		2 packs (10 plates each) in cardboard box	

# pH OF THE MEDIUM

4.6 ± 0.2

#### USF

M-GREEN YEAST & MOLD AGAR is a selective medium used for detection and enumeration of fungi in beverages

### TECHNIQUE

Refer to technical sheet of the product

# APPEARANCE OF THE MEDIUM

Green to blue-green medium, slightly opalescent

# **SHELFLIFE**

6 months

## **QUALITY CONTROL**

- I. Control of general characteristics, label and print
- Sterility control
  7 days at 22 ± 1°C, in aerobiosis
  7 days at 36 ± 1°C, in aerobiosis
- 3. Microbiological control

Inoculum for productivity: 10-100 CFU/ml

Incubation Conditions: 48 h at 30-35°C, in aerobiosis

Microorganism		Growth
Aspergillus niger	ATCC® 16404	Good
Candida tropicalis	ATCC® 1369	Good
Saccharomyces cerevisiae	ATCC® 9763	Good
Candida albicans	ATCC® 10231	Good

#### **TABLE OF SYMBOLS** Fragile, handle Batch LOT Manufacturer Do not reuse Use by code with care Contains sufficient Caution, consult Temperature Catalogue **REF** $oxed{f i}$ for <n> tests instructions for use number limitation

