

m-Green Yeast & Mold Agar pH modified

Selective medium for detection and enumeration of fungi in beverages.

TYPICAL FORMULA	(g/l)
Voost Extract	(9,
reasi Exilaci	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 4.2 ± 0.1	

DESCRIPTION

m-Green Yeast & Mold Agar pH modified is a selective medium used for detection and enumeration of fungi in beverages by membrane filtration.

PRINCIPLE

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

For professional use only. Operators must be trained and have certain experience in the laboratory methods. Please read the instructions carefully before using this product. Reliability of assay results cannot be guaranteed if there are any deviations from the instructions in this document.

Consult the Safety Data Sheet (SDS) for information regarding hazards and safe handling practices.

DISPOSAL OF WASTE

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

REFERENCES

- 1. EN ISO 11133:2014+Amd1:2018+Amd2:2020. Microbiology of food, animal feed and water Preparation, production, storage and performance testing of culture media.
- 2. 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.





NAME

m-Green Yeast & Mold Agar pH modified

STORAGE

10-25°C

pH OF THE MEDIUM

 4.2 ± 0.1

USE

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Growth

SHELFLIFE

6 months

QUALITY CONTROL

Appearance of Medium: Green to blue-green, slightly opalescent Expected Cultural Response Inoculum: 50-100 CFU (productivity); 10⁴-10⁶ CFU (selectivity)

Incubation: 48 h / 30-35°C

Microorganism

ATCC® 16404	Good, black sporulation at 5 days
ATCC® 6633	Partially to completely inhibited
ATCC® 10231	Good
ATCC® 1369	Good
ATCC® 9763	Good
	ATCC® 16404 ATCC® 6633 ATCC® 10231 ATCC® 1369 ATCC® 9763

PACKAGING

Ref. 163842L 60 mm Plate 20 (4x5) plates

TABLE OF SYMBOLS



