CRYSTAL VIOLET MEDIUM

Medium for the detection of wild yeasts

TYPICAL FORMULA	(g/l)
Malt Extract	15.0
Peptone	0.78
Maltose	12.75
Dextrin	2.75
Monopotassium Phosphate	0.4
Ammonium Chloride	1.0
Crystal Violet	0.02
Agar	20.0
Final pH 4.8 ± 0.2	

DESCRIPTION

CRYSTAL VIOLET MEDIUM is a medium used for the detection of wild yeasts in beverages.

PRINCIPLE

Malt extract and peptone provide nitrogen, vitamins, minerals and amino acids. Maltose and dextrin are energy and carbon sources, respectively. Monopotassium Phosphate is the buffer. Ammonium chloride is a source of nitrogen. Crystal violet inhibits the growth of cultured yeast but allows the growth of wild *Saccharomyces* spp. Agar is the solidifying agent.

TECHNIQUE

Pass 100 ml of beverage sample through a membrane filter (preferably grid-marked) composed of cellulose esters with a fixed pore diameter size. The filter is then placed grid side up on top of a CRYSTAL VIOLET MEDIUM 60 mm plate. Incubate at 36±1°C for 18-24 hours.

INTERPRETATION OF RESULTS

Observe and count the CFUs on the plate and report as CFU/ml.

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 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

1. Parfit E.H. (1993) The influence of media upon the yeast and mould count of butter. J. Dairy Sci. 16:141-147.
2. Scarr M.P. (1959) Selective media used in the microbiological examinationof sugar products. J. Sci. Food Agric. 10:678-681.
3. Van der Aa Kuhle A and Jespersen L. (1998) Detection and identification of wild yeasts in lager breweries. International Journal of Food Microbiology 43:205-213.

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PRODUCT SPECIFICATIONS

NAME
CRYSTAL VIOLET MEDIUM

PRESENTATION
Ready-to-use plate (60 mm) containing 10 ± 1 ml of medium

STORAGE
10-25°C

PACKAGING

Ref.	Content	Packaging
163792	20 plates	• 2 plates packed one by one in 1 blister packs • 5 blisters wrapped in 1 film thermally welded • 2 x 5 blisters (10 plates each) in cardboard box

pH OF THE MEDIUM
4.8 ± 0.2

USE
CRYSTAL VIOLET MEDIUM is a medium used for the detection of wild yeasts in beverages

TECHNIQUE
Refer to technical sheet of the product

APPEARANCE OF THE MEDIUM
Appearance: homogeneous without precipitates
Colour: violet

SHELFLIFE
6 months

QUALITY CONTROL
1. Control of general characteristics, label and print
2. 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 UFC/ml
   Inoculum for selectivity: 10^4-10^5 UFC/ml
   Inoculum for specificity: ≤10^4 UFC/ml
   Incubation Conditions: 18-24 h at 36 ± 1°C, in aerobiosis

Microorganisms		Growth
Escherichia coli	ATCC 25922	Inhibited
Staphylococcus aureus	ATCC 25923	Inhibited
Candida albicans	ATCC 10231	Inhibited
Saccharomyces cerevisiae	ATCC 9763	Inhibited

TABLE OF SYMBOLS

LOT Batch code	Do not reuse	Manufacturer	Use by	Fragile, handle with care
REF Catalogue number	Temperature limitation	Contains sufficient for <n> tests	Caution, consult instructions for use	

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