

## Yeast Extract Agar for Molds

For the cultivation of yeast and molds from diverse materials, especially milk and dairy products

### Practical information

Applications	Categories
Growth	Yeasts and molds

Industry: Dairy products

### Principles and uses

Yeast Extract Agar for Molds is suitable to cultivate molds and yeasts from milk and dairy products.

Yeast extract is a source of vitamins, particularly of the B-group essential for bacterial growth. Dextrose is the carbohydrate energy source. Bacteriological agar is the solidifying agent. The high dextrose concentration makes this medium selective for yeasts and molds.

### Formula in g/L

Bacteriological agar	20	Dextrose	10
Yeast extract	5		

### Preparation

Suspend 35 grams of the medium in one liter of distilled water. Mix well and dissolve by heating with frequent agitation. Boil for one minute until complete dissolution. Sterilize in autoclave at 121°C for 15 minutes. Cool to 45-50°C, mix well and dispense into plates.

### Instructions for use

The inoculation method can be carried out either by flooding or on the surface, depending on the purpose for which the medium is intended. Incubation time is 7 days at a temperature of 28°C and in an aerobic environment.

For increased selectivity, acidify the medium or add antibiotics with the aseptic technique. It is not recommended to heat the acidified agar medium.

### Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°C)
w/o rests	Fine powder	Beige	Amber, slightly opalescent	6,5 ± 0,2 a 25°C

### Microbiological test

Incubation conditions: 28°C / 7 days

Microrganisms	Specification
Penicillium spp	Good growth
Candida albicans ATCC 10231	Good growth
Aspergillus brasiliensis ATCC 16404	Good growth
Escherichia coli ATCC 25922	Good growth
Staphylococcus aureus ATCC 25923	Good growth

### Storage

Temp. Min.:2 °C  
Temp. Max.:25 °C

## Bibliography

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