

YGC Agar

Catalog :HB0293-1

YGC Agar is used for isolation and culture of mould and yeast in milk and dairy products (ISO method).

Approximate Formula:

Ingredients	gm/liter
Yeast extract	5.0
Dextrose	20.0
Chloramphenicol	0.1
Agar	14.9
Final pH6.6±0.2 at 25°C	

*Adjusted and/or supplemented as required to meet performance criteria.

Directions:

Suspend 40.0g of the medium in one liter of deionized or distilled water. Mix well and heat with frequent agitation. Sterilize in the autoclave at 121°C (15 lbs.) for 15 minutes. When cooling to 50°C, pour into sterile petri dishes.

Principle and Interpretation:

Dextrose provides the carbon source. Yeast extract provides nitrogen source. Chloramphenicol is a spectral antibiotic, which can inhibit gram-positive bacteria and gram-negative bacteria. Agar is the solidifying agent of the medium.

Appearance:

Dehydrated medium is a free-flowing yellowish powder. The prepared medium is a kind of yellowish transparent gel.

Precautions:

This medium is for laboratory use only. Dried medium which is past shelf life, caking or color variation cannot be used.

Storage conditions and Shelf life:

YGC Agar must be stored tightly capped in the original container at 5-30°C. The dehydrated medium has a shelf life of 5 years from date of manufacturing. Prepared medium may be stored, out of direct light at 2-8°C.

Quality control:

Prepare the culture medium as per label directions. Inoculate and incubate at 20-25°C for 48-72h.

Microorganism	Strains Number	Inoculum (CFU)	Growth	Remarks
<i>Aspergillus niger</i>	ATCC 16404	20-200	Luxuriant	White hypha
<i>Saccharomyces cerevisiae</i>	ATCC 18790	20-200	Luxuriant	Cream colonies
<i>Escherichia coli</i>	ATCC 25922	>10 ³	Inhibited	/
<i>Candida albicans</i>	ATCC 10231	20-200	Luxuriant	Cream colonies

References:

- ISO 7954 Standard (1987) General guidance for enumeration of yeast and moulds - Colony count at 25°C.
- ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.