



Reference : 02-219
Product :
YEAST MALT BROTH

Scharlau Microbiology - Technical data sheet

Also known as

YM Broth

Specification

Liquid medium for the cultivation of fungi and aciduric microorganisms.

Formula * in g/L

Dextrose..... 10.0
Peptone..... 5.0
Malt extract..... 3.0
Yeast extract..... 3.0

Final pH 6,2 ±0,2 at 25 °C

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

Directions

Dissolve 21 g of powder in 1 L of distilled water. Distribute into suitable containers and sterilize in the autoclave at 121°C for 15 minutes.

Description

This is a classical culture medium for the cultivation of moulds, yeasts and acidophilic actinomycetes. The medium may be made selective to one or other group of microorganisms by adding appropriate antibiotics when the medium is at 50°C. To enhance the growth of microorganisms aciduric the medium should be adjusted to pH 3.0-4.0.

Quality control

Incubation temperature: 20-25°C

Incubation time: 48 h-5 days

Inoculum: Practical range 100 ± 20 CFU. Min. 50 CFU (Productivity) according to ISO 11133:2014/Amd 1:2018.

| Microorganism | Growth | Remarks |
|---|--------|---------------------------|
| <i>Aspergillus brasiliensis</i> ATCC® 16404 | Good | 5 days, black sporulation |
| <i>Candida albicans</i> ATCC® 10231 | Good | - |
| <i>Saccharomyces cerevisiae</i> ATCC® 9763 | Good | - |

References

- ATLAS, R.M. & L.C. PARK (1993) Handbook of Microbiological Media for the Examination of Food. CRC Press Inc. London.
- ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- SAMSOM, R.A., E.S. HOEKSTRA, J.C. FRISVAD & O. FILTENBORG (2002) Introduction to food- and airborne fungi. 6th ed. CBS. Utrecht.

Storage

For laboratory use only. Keep tightly closed, away from bright light, in a cool dry place (+4 °C to 30 °C).