Condalab

Reference: 4680 **Technical Data Sheet**

Product: YGC AGAR

Specification

Solid and selective medium for the isolation and enumeration of fungi in milk and dairy products according to ISO 7954 and FIL-IDF 94B Standards.

Presentation

	Packaging Details	Shelf Life	Storage
10 Prepared bottles Bottle 250 ml with: 200 ± 5 ml	1 box with 10 bottles 250 ml. Non injectable cap.	12 months	8-25°C

Composition

Composition (g/l):

Yeast extract	5.0
D (+) Glucose	20.0
Chloramphenicol	0.1
Agar	15.0

Description /Technique

Description:

This medium is recommended by the Federation International Laitière-International Dairy Federation (FIL-IDF) for the isolation and enumeration of fungi (moulds and yeast) in milk and dairy products. This medium has also been adopted by the DIN and ISO standards.

This medium's selectivity is due to the bactericidal action of chloramphenicol which, due to its thermostable it, may be sterilized with the medium in the autoclave. Also due to the pH being neutral, the medium is able to be re-melted several times without affecting its stability, selectivity and efficacy. Re-melting and overheating may make the medium darker.

Technique:

Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results.

Once solidified on a flat surface, spread the plates by streaking method or by spiral method. This medium can be inoculated directly or after enrichment with broth.

Incubation times greater then those mentioned above or different incubation temperatures may be required dpending on the sample, on the specifications,...

Place the plates upside down in the incubator, in aerobic conditions. Incubate the yeast and moulds for 48 hours-5 days at 25°C±1.

After incubation, enumerate all the colonies that have appeared onto the surface of the agar.

Each laboratory must evaluate the results according to their specifications.

Quality control

Physical/Chemical control

Color : Straw-coloured yellow pH: 6.6 ± 0.2 at 25°C

Microbiological control

Melting - pour plates - inoculation Practical range 100±20 CFU; Min. 50 CFU (Productivity) / 10^4-10^6 CFU (Selectivity)

Aaerobiosis. Incubation at 25°C±1, reading at 24-48-72 h to 5 days.

Microorganism	Growth
Aspergillus brasiliensis ATCC® 16404, WDCM 00053	Good (≥70 %)
Candida albicans ATCC® 10231, WDCM 00054	Good (≥70 %)
S. cerevisiae ATCC® 9763, WDCM 00058	Good (≥70 %)
Escherichia coli ATCC® 8739, WDCM 00012	Inhibited
Bacillus cereus ATCC® 11778, WDCM 00001	Inhibited

Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH

Check at 7 days after incubation in same conditions

Bibliography

· DIN Standard 10186. Mikrobiologische Milch Untersuchung. Bestimmung der Anzahl von Hefen und Schimmelpilzen. Referenzverfahren.
· FIL-IDF 94B Standard (1991) Enumeration of yeast and moulds. Colony Count Technique at 25°C.
· 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.