

Yeast Mold Broth

Cat. 2008

For the cultivation of yeast, molds and other aciduric microorganisms.

Practical information

Applications	Categories
Growth	Yeasts and molds

Industry: Food

Principles and uses

Yeast Mold Broth is a medium used for the isolation and cultivation of yeast, molds and aciduric microorganisms.

Peptone and malt extract provides the carbon, protein and nutrient sources required for the growth of microorganisms.

Malt extract is particularly suitable for yeasts and molds as it contains a high concentration of maltose (39 - 42%) and other saccharides as energy sources. Dextrose is the fermentable carbohydrate providing carbon and energy. The high dextrose concentration and acidic pH make this medium selective for fungi.

Formula in g/L

Dextrose	10	Malt extract	3
Peptone	4	Yeast extract	3

Preparation

Suspend 20 grams of medium in one liter of distilled water. Mix well and dissolve by heating with frequent agitation. Boil for one minute until complete dissolution. Distribute into appropriate containers and sterilize in autoclave at 121°C for 15 minutes.

If desired, the pH of the medium can be adjusted to 3,0-4,0 in order to increase the selectivity of the medium. Antibiotics like chloramphenicol can also be added.

Instructions for use

- Inoculate and incubate 30 ± 2 °C for 18-72 hours.

Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°C)
w/o rests	Fine powder	Light beige	Amber, slightly opalescent	$6,2 \pm 0,2$ a 25°C

Microbiological test

Incubation conditions: 30 ± 2 °C / 18-72 h

Microrganisms	Specification
Candida albicans ATCC 10231	Good growth
Aspergillus brasiliensis ATCC 16404	Good growth
Candida albicans ATCC 10231	Moderate growth
Saccharomyces cerevisiae ATCC 9763	Good growth

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C

Bibliography

Jong, S.S, and M.J.Edwars 1991, American Type Culture Collection Catalog of filamentog fungi 18 the. American type Collection, Rockville, MD.