



APRY Broth Base

M1292

APRY Broth Base is recommended for the detection and cultivation of acid resistant yeasts *Zygosaccharomyces bailii* and *Zygosaccharomyces rouxii* in salads, sauces and dressings.

Composition**

Ingredients	Gms / Litre
Peptic digest of animal tissue	5.000
Casein enzymic hydrolysate	15.000
Yeast extract	2.500
Glucose	30.000
Fructose	20.000
Chloramphenicol	0.050
Polysorbate 80	10.000
Final pH (at 25°C)	6.0±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 82.55 grams in 995 ml distilled water. Heat if necessary to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C and aseptically add rehydrated content of I vial of Chlortetracycline Selective Supplement (FD120). Mix well and dispense in sterile tubes or flasks.

Principle And Interpretation

Preservation of salads, salad dressing usually depends on the vinegar (acetic acid) or lemon juice present. The microflora causing salad dressings to spoil seems quite restricted. These spoilage organisms come from the ingredients, from manufacturing equipment or from air (1). Yeast *Zygosaccharomyces* has a long history of spoilage in the food industry (2). *Zygosaccharomyces* species is described as osmophilic, suggesting a habitat restricted to high solute environments. *Zygosaccharomyces* is extraordinarily resistant to common preservatives used in juice, concentrates and wine.

APRY Broth Base contains peptic digest of animal tissue, casein enzymic hydrolysate and yeast extract which provide carbonaceous and nitrogenous compounds, vitamin B Complex and other growth nutrients. Glucose and fructose provide an energy source. Polysorbate 80 serves as a source of fatty acids. The combination of chloromphenicol and chlorotetracycline is more effective in inhibiting bacterial flora.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Light amber coloured clear solution in tubes

Reaction

Reaction of 8.25% w/v aqueous solution at 25°C. pH : 6.0±0.2

pH

5.80-6.20

Cultural Response

M1292: Cultural characteristics observed with added Chlortetracycline Selective Supplement (FD120), after an incubation at 30°C for 72 hours

Organism

Growth

Cultural Response

Zygosaccharomyces bailii good-luxuriant
DSM 70492

Zygosaccharomyces rouxii good-luxuriant
ATCC 34890

Storage and Shelf Life

Store between 15-25°C in tightly closed container and prepared medium at 2-8°C. Use before expiry date on the label.

Reference

1. Vanderzant C. and Splittstoesser D. F., (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd Ed., APHA, Washington, D.C.
2. Thomas S. and Davenport R. R., 1985, *Zygosaccharomyces bailii*, A Profile of Characteristics and Spoilage Activities, Food Microbiology 2:157-169.

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