

# **Technical Data**

# **Yeast and Mould Broth**

**M1413** 

Yeast and Mould Broth is used for the isolation and cultivation of yeasts and moulds.

Composition**	
Ingredients	Gms / Litre
Dextrose	10.000
Yeast extract	1.000
Sodium chloride	1.000
Potassium dihydrogen phosphate	2.000
Dipotassium hydrogen phosphate	4.000
Ammonium sulphate	1.000
Ammonium nitrate	1.000
Final pH ( at 25°C)	$6.8\pm0.2$
**Formula adjusted standardized to suit performance personators	

\*\*Formula adjusted, standardized to suit performance parameters

# Directions

Suspend 20.0 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

# **Principle And Interpretation**

Yeast and Mould Broth is based on the formulation described by Wickerham (1,2). Yeast and mould broth is recommended for cultivation of yeast and moulds. Ammonium salts and yeast extract serve as organic and inorganic nitrogen source while dextrose serves as carbon and energy source to yeast and mould. Necessary growth factors are provided by yeast extract. Dibasic and monobasic salts of potassium act as buffering system for the medium. Sodium chloride helps to maintain osmotic balance of the cells. The complete medium is recommended for examination of the microbiological quality of beers in process, pitching yeasts and packaged beers.

# **Quality Control**

#### Appearance

Cream to yellow homogeneous free flowing powder

#### Colour and Clarity of prepared medium

Light amber coloured clear to slightly opalescent solution

#### Reaction

Reaction of 2.0% w/v aqueous solution at 25°C. pH : 6.8±0.2

### pН

6.60-7.00

# **Cultural Response**

Cultural Response

Cultural characteristics observed after an incubation at 25-30°C for 40-72 hours.

Cultur in Response		
Organism	Inoculum (CFU)	Growth
Cultural Response		
*Aspergillus brasiliensis	50-100	good-luxuriant
ATCC 16404		
Candida albicans ATCC	50-100	good-luxuriant
10231		
Escherichia coli ATCC	50-100	good-luxuriant
25922		
Saccharomyces cerevisiae	50-100	good-luxuriant
ATCC 9763		

Key :\*- Formerly known as Aspergillus niger

## **Storage and Shelf Life**

Store below 30°C in tightly closed container and prepared medium at 2-8 °C. Use before expiry date on label.

#### Reference

- 1. Wickerham L.J. (1951) U.S. Dept. Agric. Tech. Bull. No 1029, 1-19.
- 2. Wickerham L.J. and Rettger L.F (1939) J. Tropical Med. Hyg. 42. 174-179.

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