



Sucrose Diluent 40%

M1749

Sucrose Diluent 40% is used as a diluent in osmophilic yeast and mould test method.

Composition**

Ingredients	Gms / Litre
Sucrose	400.000

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 40 grams in 60 ml of distilled water. Heat to boiling to dissolve the sucrose completely. If required make the volume to 100 ml with distilled water. Dispense in suitable container and sterilize by autoclaving at 115°C for 10 min.

Principle And Interpretation

Sucrose 40% solution is used as diluent for the analysis of osmophilic yeast and mould in high sugar products(1).

Quality Control

Appearance

White coloured crystalline free flowing powder

Colour and Clarity of prepared medium

Colourless clear solution.

Storage and Shelf Life

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

Reference

1. Charles B. Broeg. 'Non food uses for sucrose' In Sugar, a user's guide to sucrose. Edited by Neil L. Pennigton and Charles W. Baker, pub. Van Nostrand Reinhold, New York. 1990. 276-287.

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