



## Tryptone Glucose Yeast Extract Broth

M952

Tryptone Glucose Yeast Extract Broth is recommended for enumeration of microorganisms from foods by MPN technique.

### Composition\*\*

Ingredients	Gms / Litre
Casein enzymic hydrolysate	10.000
Glucose	5.000
Yeast extract	1.000
Dipotassium phosphate	1.250
Final pH ( at 25°C)	6.8±0.2

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

### Directions

Suspend 17.25 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. Mix well and dispense in sterile test tubes.

### Principle And Interpretation

Tryptone Glucose Yeast Extract Broth is recommended by APHA (1) for the enumeration of microorganisms during microbiological examination of food materials by MPN technique.

Casein enzymic hydrolysate, yeast extract provide nitrogenous compounds, vitamin B complex and other essential growth nutrients. Glucose is the energy source whereas dipotassium phosphate buffers the medium.

### Quality Control

#### Appearance

Cream to yellow homogeneous free flowing powder

#### Colour and Clarity of prepared medium

Light yellow coloured clear solution in tubes.

#### Reaction

Reaction of 1.72% w/v aqueous solution at 25°C. pH : 6.8±0.2

#### pH

6.60-7.00

#### Cultural Response

M952: Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth
<i>Bacillus subtilis</i> ATCC 6633	50-100	luxuriant
<i>Escherichia coli</i> ATCC 25922	50-100	luxuriant
<i>Enterobacter aerogenes</i> ATCC 13048	50-100	luxuriant
<i>Enterococcus faecalis</i> ATCC 29212	50-100	luxuriant
<i>Lactobacillus casei</i> ATCC 9595	50-100	luxuriant
<i>Pseudomonas aeruginosa</i> ATCC 27853	50-100	luxuriant
<i>Staphylococcus aureus</i> ATCC 25923	50-100	luxuriant

### Storage and Shelf Life

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

## Reference

1. Downes F. P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., APHA, Washington, D.C.

Revision : 02 / 2015

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