

Yeast Extract Agar

For the cultivation of yeasts and moulds from various materials, especially from milk and dairy products.

Typical Composition (g/litre)

Yeast extract 5.0; glucose 10.0; agar-agar 20.0.

Preparation

Suspend 35 g/litre, autoclave (15 min at 121 °C).

pH: 6,5 ± 0.2 at 25 °C.

The plates are clear and yellowish.

Experimental Procedure and Evaluation

Inoculate the culture medium by the pour-plate method or by spreading the material on the surface. The subsequent procedure depends on the purpose for which the medium is used.

Incubation: up to 7 days at 28 °C aerobically.

Ordering Information

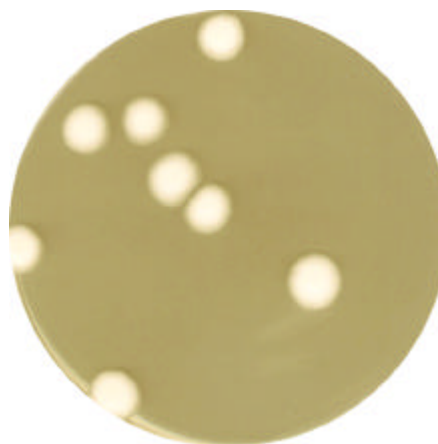
Product	Merck Cat. No.	Pack size
Yeast Extract Agar	1.03750.0500	500 g

Quality control

Test strains	Growth
Staphylococcus aureus ATCC 25923	good / very good
Escherichia coli ATCC 25922	good / very good
Candida albicans ATCC 10231	good / very good
Geotrichum candidum DSMZ 1240	good / very good
Aspergillus niger ATCC 16404	good / very good
Penicillium commune ATCC 10428	good / very good
Rhodotorula mucilaginosa DSMZ 70403	good / very good



Escherichia coli
ATCC 25922



Penicillium commune
ATCC 10428