

# Osmophilic Agar

For the research of osmophilic yeasts in food

## Formula in grams per liter:

Fructose  
Bacteriological Agar

60,00 | Yeast Extract  
15,00

5,00

Final pH: 7,0 ± 0,2 at 25 °C

## Preparation:

Suspend 80 grams of the medium in one liter of distilled water. Heat with frequent agitation until boiling and completely dissolved. Distribute into appropriate containers. Sterilize in autoclave at 121° C (15 lbs.sp ) for 15 minutes. The high concentration of fructose makes this medium selective and it is recommended to count yeasts that develop in media with a high osmophilic pressure.

## Uses:

This medium is selective because of the high concentration of sugar and supports the growth of osmophilic yeasts, capable of growing on media with an elevated osmotic pressure. These yeasts can change or affect, therefore, fruit concentrates, syrups and honey, etc.

From 1 grams of food sample, make dilutions and place 1 ml. aliquots in Petri dishes and add the medium cooled to 45-50° C. Swirl gently and allow to solidify. Incubate at 22° C for 72 hours.

This medium is formulated according to the standards of the National Center for Foods and Nutrition

## Microbiological Tests:

Microorganisms	Growth
<i>S. rouxii</i>	Satisfactory
<i>S. mellis</i>	Satisfactory
<i>Zygosaccharomyces spp.</i>	Satisfactory

