

Yeast Extract Agar (for moulds)

For the cultivation of moulds and yeasts from diverse materials, specially milk and dairy products

Formula in grams per liter:

Dextrose
Bacteriological Agar

10,00 | Yeast Extract
20,00

5,00

Final pH: $6,5 \pm 0,2$ at 25 °C

Preparation:

Suspend 35 grams of the dehydrated medium in one liter of distilled water. Heat agitating frequently until completely dissolved. Sterilize in autoclave at 121°C (15 lbs. sp.) for 15 minutes.

Uses:

Medium suitable to cultivate moulds and yeast from milk and dairy products. The inoculation method can be either by flooding or in surface, depending on the purpose for with the medium is intended to be used for. Incubation time will be of 7 days at a temperature of 28°C and in aerobic condition.

Microbiological Tests:

| Microorganisms | Growth |
|---|--------|
| <i>Escherichia coli</i> ATCC 25922 | Good |
| <i>Staphylococcus aureus</i> ATCC 25923 | Good |
| <i>Candida albicans</i> ATCC 1023 | Good |
| <i>Aspergillus niger</i> | Good |
| <i>Penicillium spp.</i> | Good |

