Technical Information

Yeast Malt MiVeg Agar

Product Code : VM1424

Application:- Yeast Malt MiVeg Agar is used for the isolation and cultivation of yeasts, moulds and other aciduric microorganisms.

Composition

Ingredients	Gms / Litre
MiVeg peptone	5.00
Yeast extract	3.00
Malt extract	3.00
Dextrose	10.00
Agar	20.00
Final pH (at 25°C)	6.2 ± 0.2

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Yeast Malt MiVeg Agar is prepared by using MiVeg peptone in place of Peptic digest of animal tissue thus making the medium which is free from BSE/TSE risks. Yeast Malt MiVeg Agar is the modification of Yeast Malt Agar formulated as per Wickerham (1, 2) for the isolation and cultivation of yeasts, moulds and other aciduric microorganisms. Sodium propionate and diphenyl (Fungistatic materials) added to Yeast Malt MiVeg Agar to eliminate moulds and thus permits enumeration of yeasts from mixed population. After enrichment in Yeast Malt MiVeg Broth, culture should be streaked auto Yeast Malt MiVeg Agar to get isolated colonies of yeast species.

Methodology

Suspend 41.0 grams of powder media in 1000ml distilled water. Mix thoroughly and heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Selective media prepared by acidifying the media upto pH 3.0 to 4.0 or by adding antibiotics. DO NOT HEAT the media after addition of acid or antibiotics.

Quality Control

Physical Appearance

Light yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder.

Gelling

Firm, comparable with 2.0% Agar gel.

Colour and Clarity of prepared medium

Light amber coloured, very slightly opalescent gel forms in petri plates.

Reaction

Reaction of 4.1% w/v aqueous solution is pH 6.2 ± 0.2 at 25°C.

pH Range

6.0-6.4

Cultural Response/Characteristics

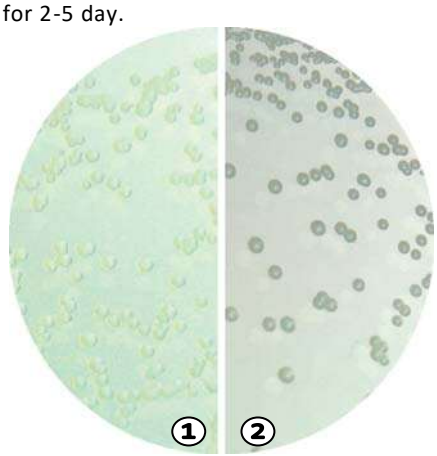
Cultural characteristics observed after an incubation at 25-30°C for 40-72 hours.

Organisms (ATCC)	Growth at pH 3.4	Growth at pH 6.2
Aspergillus niger (16404)	good-luxuriant	good-luxuriant
Candida albicans (10231)	good-luxuriant	good-luxuriant

Saccharomyces cerevisiae (9763)	good-luxuriant	good-luxuriant
Lactobacillus leichmannii (4797)	poor	good-luxuriant
Escherichia coli (25922)	inhibited	good-luxuriant

Storage and Shelf Life

Dried Media: Store below 30°C in tightly closed container and use before expiry date as mentioned on the label.
Prepared Media: 2-8^0 in sealable plastic bags for 2-5 day.



VM1424 Yeast Malt MiVeg Agar

1. *Saccharomyces cerevisiae*
2. *Candida albicans*

Further Reading

1. Wickerham, 1939, J. Tropical Med. Hyg., 42:176.
2. Wickerham, 1951, U.S. Dept. Agric. Tech. Bull. No. 1029.

Disclaimer :

- User must ensure suitability of the product(s) in their application prior to use.
- The product conform solely to the technical information provided in this booklet and to the best of knowledge research and development work carried at **CDH** is true and accurate.
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