Technical Information

Yeast Malt MiVeg Broth

Product Code : VM1425

Application:- Yeast Malt MiVeg Broth 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
Final pH (at 25°C)	6.2 ± 0.2

** Formula adjusted, standardized to suit performance parameters.

Principle & Interpretation

Yeast Malt MiVeg Broth 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 Broth is the modification of Yeast Malt Broth which was 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 Broth to eliminate moulds and thus permits enumeration of yeasts from mixed population.

Yeast Malt MiVeg Broth can be used as an enrichment medium for yeasts by adding a layer of sterile paraffin oil (about 1 cm) on the surface of inoculated broth to obtain fermentative species of yeast whereas to isolate fermentative as well as oxidative strains, acidified YM MiVeg Broth is placed on a rotary shaker for 1 or 2 days which favours development of yeast cells while the sporulation of moulds is prevented.

Methodology

Suspend 21.0 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.

Colour and Clarity of prepared medium

Green coloured, very slightly opalescent solution in tubes.

Reaction

Reaction of 2.1% 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
Aspergillus niger (16404)	good-luxuriant	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.

Further Reading

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

Disclaimer :

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