

Technical Information

Yeast and Mould Broth

Product Code: DM 2413

Application: - Yeast and Mould Broth is used for the isolation and cultivation of yeasts and moulds.

Composition**

Ingredients	Gms / Litre
Dextrose	10.000
Yeast extract	1.000
Sodium chloride	1.000
Potassium dihydrogen phosphate	2.000
Dipotassium hydrogen phosphate	4.000
Ammonium sulphate	1.000
Ammonium nitrate	1.000
Final pH (at 25°C)	6.8±0.2

**Formula adjusted, standardized to suit performance parameters

Principle & Interpretation

Yeast and Mould Broth is based on the composition described by Wickerham ^(1, 2). Yeast and mould broth is recommended for cultivation of yeast and moulds. Ammonium salts and yeast extract serve as organic and inorganic nitrogen source while dextrose serves as carbon and energy source to yeast and mould. Necessary growth factors are provided by yeast extract. Dibasic and monobasic salts of potassium act as buffering system for the medium. Sodium chloride helps to maintain osmotic balance of the cells. The complete medium is recommended for examination of the microbiological quality of beers in process, pitching yeasts and packaged beers.

Methodology

Suspend 20.0 grams of powder media in 1000 ml distilled water. Shake well & heat if necessary to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Quality Control

Physical Appearance

Cream to yellow homogeneous free flowing powder.

Colour and Clarity of prepared medium

Light amber coloured clear to slightly opalescent solution.

Reaction

Reaction of 2.0% w/v aqueous solution at 25°C. pH : 6.8±0.2

pH Range 6.60-7.00

Cultural Response/ characteristics

DM 2413: Cultural characteristics observed after an incubation at 25-30°C for 40-72 hours.

Organism	Inoculum (CFU)	Growth
* <i>Aspergillus brasiliensis</i> ATCC 16404	50-100	good-luxuriant



Dehydrated Culture Media
Bases / Media Supplements

<i>Candida albicans</i> ATCC 10231	50-100	good-luxuriant
<i>Escherichia coli</i> ATCC 25922	50-100	good-luxuriant
<i>Saccharomyces cerevisiae</i> ATCC 9763	50-100	good-luxuriant

Key *- Formerly known as *Aspergillus niger*

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° in sealable plastic bags for 2-5 days.

Further Reading

1. Wickerham L.J. (1951) U.S. Dept. Agric. Tech. Bull. No 1029, 1-19.
2. Wickerham L.J. and Rettger L.F (1939) J. Tropical Med. Hyg. 42. 174-179.

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