

Yeast Malt (YM) Agar



Medium used for the isolation and cultivation of fungi, yeast and other aciduric microorganisms.

• CONTENTS (Liter)

Peptones	5.0 g
Yeast Extract	3.0 g
Malt Extract	3.0 g
Dextrose	10.0 g
Agar	20.0 g
Final pH = 6.2 ± 0.2 at 25°C	

• PROCEDURE

Suspend 41.0 G of powder in 1 L of distilled or deionized water. Heat to boiling until completely dissolved. Sterilize by autoclave at 121°C for 15 minutes. Cool to 45 - 50°C in water bath. Do not heat the medium after the addition of acids for preparing a selective medium that pH 3.0 - 4.0. Mix well. Pour into petri dishes.

• INTERPRETATION

Yeast Malt (YM) Agar is a medium used for the isolation and cultivation of fungi, yeast and other aciduric microorganisms. Peptones are the sources of carbon, nitrogen and essential nutrients. Yeast extract provides vitamin B complex nutrients and other growth factors. Malt extract provides an additional source of carbon. Dextrose is the carbohydrate and energy source. Agar is the solidifying agent. To increase selectivity, add the sterile 10% Lactic Acid or 10% HCl, tartaric acid or 10% citric acid for acidified medium. Acidified medium should not be reheated.

• TECHNIC

Inoculate the specimen using a sterile loop to the medium. Incubate at 25 - 30°C for 40 - 72 hours. Refer appropriate references for recommended test procedure.

• QUALITY CONTROL FOR USE

Dehydrated medium

Appearance: free-flowing, homogeneous

Color: beige

Prepared medium

Appearance: clear

Color: light amber

Incubation conditions: 25 - 30°C / 40 - 72 hours

Microorganism	ATCC	Inoculum CFU	Growth at pH 3.0 - 4.0	Growth at pH 6.2
<i>Aspergillus niger</i>	16404	heavy	good	good
<i>Candida albicans</i>	10231	10 ² -10 ³	good	good
<i>Saccharomyces cerevisiae</i>	76625	10 ² -10 ³	good	good
<i>Escherichia coli</i>	25922	10 ² -10 ³	inhibited	good

• STORE

The powder is very hygroscopic. Store the powder at room temperature, in a dry environment, in its original container tightly closed and use it before the expiry date on the label. Store prepared medium at 2 - 8°C.

• REFERENCES

1. Atlas and Park (1993) Handbook of Micr. Media

• PACKAGE

Cat. No : MB-Y2292 Yeast Malt (YM) Agar	500 G
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• MICROBIAL CULTURE IMAGES



Candida albicans ATCC 10231 (100CFU)

Incubation conditions : 25 - 30°C 72h