O.G.Y.E. (Oxytetracycline-Glucose Yeast Extract) Agar //



Medium used for the isolation and cultivation of yeasts and molds in foods.

CONTENTS (Liter)

Yeast Extract	5.0 g
Glucose	20.0 g
Agar	15.0 g

Final pH = 7.0 ± 0.2 at 25° C

PROCEDURE

Suspend 40.0 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. Aseptically add 2 vials of O.G.Y.E. supplement (MB-O1818). Mix well. Pour into petri dishes.

O.G.Y.E. supplement

1 vial content (each vial is sufficient for 500 mL of medium)

Oxytetracycline 0.05 g

INTERPRETATION

O.G.Y.E. (Oxytetracycline-Glucose Yeast Extract) Agar is a medium used for the isolation and cultivation of yeasts and molds in clinical specimens. Yeast extract provides the nitrogen, vitamin B complex, amino acids and minerals. Glucose is a fermentable carbohydrate. Agar is the solidifying agent.

TECHNIC

Inoculate the specimen using a sterile loop to the medium or inoculate using the pour plate method. Incubate at 22 ± 3 °C for 5 days. Refer appropriate references for recommended test procedure.

QUALITY CONTROL FOR USE

<u>Dehydrated medium</u>

Appearance: free-flowing, homogeneous

Color: beige Prepared medium

Appearance: slightly opalescent

Color: light amber

Incubation conditions: $22 \pm 3^{\circ}\text{C}$ / 5 days

Microorganism	ATCC	Inoculum CFU	Growth
Aspergillus brasiliensis	16404	heavy	good
Sacchromyces cerevisiae	76625	50-100	Good
Escherichia coli	25922	≥10³	inhibited

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

- Mossel D. A. A., Harrewijn G. A. and Elzebroek J. M. (1973) UNICEF.
- 2. Mossel D. A. A., Kleynen-Semmeling A. M. C., Vincentie H. M., Beerens H. and Catsaras M. (1970) J. Appl. Bact. 454-457.
- 3. Mossel D. A. A., Visser M. and Mengerink W. H. J. (1962) Lab. Prac. II, 109-112.
- 4. Mossel D. A. A. (1951) Antonie Van Leeuwenhoek 17. 146.
- 5. Sharf J. M. (1960) Ann. Inst. Pasteur, Lille II. 117.
- 6. ICMSF (1978). Microorganisms in foods, their significans and methods for enumeration. University of Toronto press, 157-159.

PACKAGE

