

Technical Data

Yeast Malt Broth M425

Yeast Malt Broth (YM Broth) is used for the isolation and cultivation of yeasts, moulds and other aciduric microorganisms.

Composition**

Ingredients	Gms / Litre
Peptic digest of animal tissue	5.000
Yeast extract	3.000
Malt extract	3.000
Dextrose	10.000
Final pH (at 25°C)	6.2±0.2

^{**}Formula adjusted, standardized to suit performance parameters

Directions

Suspend 10.5 grams in 490 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. For preparing selective media acidify the media upto pH 3.0 to 4.0 by aseptically adding 1 vial of 10% Lactic Acid solution (FD095) or add antibiotics. DO NOT HEAT the media after addition of acid or antibiotics. Mix well and dispense as desired.

Principle And Interpretation

Yeast Malt Broth is formulated as per Wickerham (1, 2) for isolation and cultivation of yeasts, moulds and other aciduric microorganisms. Fungistatic materials such as sodium propionate and diphenyl are added to YM Broth to eliminate moulds and thus permits enumeration of yeasts from mixed population.

Wickerham suggested the use of Yeast Malt Broth as an enrichment medium for yeasts by adding a layer of sterile paraffin oil (about 1 cm) on the surface of inoculated broth. After the growth occurs it should be streaked on YM Agar (M424) to obtain isolated colonies of fermentative species. To isolate fermentative as well as oxidative strains, acidified YM 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 and yeasts can be isolated by streaking on YM Agar (M424).

Peptic digest of animal tissue serves as a source of carbon, nitrogen and essential nutrients. Yeast extract supplies vitamin B complex nutrients and other growth factors. Malt extract serves as an additional source of carbon. Dextrose is the carbohydrate and energy source. To increase the selectivity, the media can be acidified by the addition of sterile 10% HCl, tartaric acid or 10% citric acid. Alternatively antibiotics (penicillin 20U/ml or streptomycin to a final concentration of 40mcg/ml) can be added. Acidified medium should not be reheated.

Quality Control

Appearance

Cream to beige homogeneous free flowing powder

Colour and Clarity of prepared medium

Light amber coloured clear solution in tubes.

pН

6.00-6.40

Cultural Response

M425: Cultural characteristics observed after an incubation at 25-30°C for 40-72 hours.

Organism Growth at pH Growth at pH

3.4 6.2

Cultural Response

Aspergillus brasiliensis good-luxuriant good-luxuriant

ATCC 16404

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Candida albicans ATCC good-luxuriant good-luxuriant

10231

Escherichia coli ATCC inhibited good-luxuriant

25922

Lactobacillus leichmannii poor good-luxuriant

ATCC 4797

Saccharomyces cerevisiae good-luxuriant good-luxuriant

ATCC 9763

Lactobacillus casei ATCC poor good-luxuriant

9595

Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2-8°C. Use before expiry date on the label.

Reference

Disclaimer:

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

Revision: 1 / 2011

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