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PRODUCT INFORMATION

Yeast Starch Glucose Agar is used to isolate acidophilic thermophilic bacteria (ATB) such as *Alicyclobacillus* species. Standard IFU method number 12 recommends YSG agar for the detection of *Alicyclobacillus* in fruit juices.

YEAST STARCH GLUCOSE (YSG) AGAR

Material 5046

PHYSICAL CHARACTERISTICS:

Appearance: Prepared medium is clear to slightly opalescent and pale yellow

pH: 3.6 - 3.8 @25°C

GROWTH RECOVERY:

Test Organisms	Expected Results
<i>Alicyclobacillus acidocaldarius</i> (NCIMB 11725)	Good to moderate growth
<i>Alicyclobacillus acidoterrestris</i> (ATCC 49025)	Moderate to heavy growth
<i>Escherichia coli</i> (ATCC 25922)	Partial to complete inhibition
<i>Staphylococcus aureus</i> (ATCC 29523)	Partial to complete inhibition

STORAGE AND HANDLING INSTRUCTIONS:

Store sealed sleeves inverted at 2-8°C upon receipt. Do not heat or freeze and minimize exposure to light. Plates should be warmed to room temperature prior to use - not to exceed 30°C. Product expiry is 275 days (9 months) from the date of manufacture. Reference our *Prepared Media Storage and Handling* document for additional information.

FORMULA* (per Liter):

Yeast Extract2.0g
Glucose1.0g
Starch2.0g
Agar16.0g

*Adjusted and/or supplemented as required to meet performance criteria

S² Media

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