95765 YGC Agar
(Yeast Extract Glucose Chloramphenicol Agar FIL-IDF, Chloramphenicol Yeast Glucose Agar)

Selective agar for the enumeration and isolation of yeasts and molds in dairy products.

Composition:

Ingredients	Grams/Litre
Yeast extract	5.0
D(+)-Glucose	20.0
Chloramphenicol	0.1
Agar	14.9

Final pH 6.6 +/- 0.2 at 25°C

Store prepared media below 8°C, protected from direct light. Store dehydrated powder, in a dry place, in tightly-sealed containers at 2-25°C. Prepared plates are stable for at least 4 months (acc. to Engel, 1982).

Directions:
Dissolve 40 g in 1 litre distilled water. Sterilize by autoclaving at 121°C for 15 minutes.

Principle and Interpretation:
Yeast extract acts as source of carbon, nitrogen, minerals, vitamins and other essential growth nutrients. D(+)-Glucose is the fermentable carbohydrate. YGC Agar contains chloramphenicol to inhibit the accompanying bacterial flora. This medium has the advantage of being fully autoclavable.

Cultural characteristics after 2-5 days at 22-25°C.

Organisms (ATCC)	Growth
Aspergillus niger (16404)	+++
Candida albicans (10231)	+++
Saccharamyces cerevisae (9763)	+++
Escherichia coli (25922)	-
Staphylococcus aureus (25923)	-

References:
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4. DIN Deutsches Institut für Normung, Mikrobiologische Milchuntersuchung. Bestimmung der Anzahl von Hefen und Schimmelpilzen, Referenzverfahren, DIN 10186
5. International Organization for Standardization (ISO), Milk and milk products, Enumeration of yeast and moulds, Colony count technique at 25 °C, International Standard ISO/DIS 6611 (1992)
6. Internationaler Milchwirtschaftsverband, Milch und Milchprodukte - Zählung von Hefen und Schimmelpilzen, Koloniezählung bei 25 °C, Internationaler IDF-Standard 94 (1990)
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8. J.A. Koburger, Fungi in foods: 1. Effect of inhibitor and incubation temperature on enumeration, J. Milk Food Technol., 33, 433 (1970)

Precautions and Disclaimer
This product is for R&D use only, not for drug, household, or other uses. Please consult the Material Safety Data Sheet for information regarding hazards and safe handling practices.