



Sabouraud-Agar

Version: 07/2022
M&S item numbers: 4130 (25 x 20 ml) and 5100 (4 x 250 ml)
Profile: Glass tubes and polycarbonat bottles
Color: Brownish
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months after production

Description and application range

Sabouraud-Agar is used for the determination of colony count of yeast and molds in beverages and other samples. The formulation is according to EP and USP. It is a universal medium without any inhibitors and additives. The low pH value and high dextrose content support the development of yeasts and mold. Due to the low pH the growth of bacteria is suppressed. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

| | |
|----------------------------|----------|
| Enzymatic digest of casein | 5.0 g/l |
| Peptone from meat | 5.0 g/l |
| Dextrose | 40.0 g/l |
| Bacteriological Agar | 18.0 g/l |

Final pH: 5.6 ± 0.2 at 25 °C

Microbiological quality control

Bacterial contamination

Incubation: aerobically at room temperature for 3 days, specification: no growth

Productivity quantitative analysis

Incubation: aerobically at 25 ± 1 °C for 48 ± 3 h, approx. inoculum: 50 – 120 CFU

| Microorganism | Test strain | Specification | Appearance |
|-----------------------------------|-------------|----------------|-----------------------|
| <i>Saccharomyces cerevisiae</i> | WDCM 00058 | $P_R \geq 0.7$ | Beige colonies |
| <i>Zygosaccharomyces rouxii</i> | DSM 7525 | Growth | Beige colonies |
| <i>Aspergillus brasiliensis</i> | WDCM 00053 | $P_R \geq 0.7$ | Dark grey/ black mold |
| <i>Schizosaccharomyc es pombe</i> | DSM 70576 | Growth | Beige colonies |

P_R productivity rate (recovery rate)