



YGC-Agar

Version: 07/2022
M&S item numbers: 4170 (25 x 20 ml) and 5120 (4 x 250 ml)
Profile: Glass tubes and Polycarbonate bottles
Color: Beige
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months after production

Description and application range

YGC-Agar is used for the detection and enumeration of yeasts and molds from food and milk. This medium contains the antibiotic Chloramphenicol to suppress the accompanying bacteria and complies with the guidelines of DIN 10186 und § 35 LMBG. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

Dextrose	20.0 g/l
Yeast extract	5.0 g/l
Dextrin	2.75 g/l
Chloramphenicol	0.1 g/l
Bacteriological Agar	14.0 g/l

Final pH: 6.6 ± 0.2 at 25 °C

Microbiological quality control

Bacterial contamination

Incubation: aerobically at room temperature for 5 days, specification: no growth

Productivity quantitative analysis

Incubation conditions: aerobically for 5 days at 25 ± 1 °C; approx. inoculum: 50 – 120 CFU

Organisms	Test strains	Specification	Appearance
<i>Saccharomyces cerevisiae</i>	WDCM 00058	$P_R \geq 0.5$	Beige colonies
<i>Candida albicans</i>	WDCM 00054	$P_R \geq 0.5$	Beige colonies
<i>Wallemia sebi</i>	WDCM 00182	Growth	Brown colonies
<i>Escherichia coli</i>	WDCM 00012	Full inhibition	Fully inhibited
<i>Bacillus subtilis</i>	WDCM 00003	Full inhibition	Fully inhibited

P_R productivity rate (recovery rate)