



Yeast Extract-Agar

Version: 07/2022
M&S item numbers: 4047 (25 x 20 ml) and 5036 (4 x 250 ml)
Profile: Glass tubes and polycarbonat bottles
Color: Beige
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months after production

Description and application range

Yeast Extract-Agar is used for the determination of total colony count in drinking water and other samples at 22 °C and 36 °C. The formulation complies with DIN EN ISO 6222:1999. It is a universal medium without any inhibitors and additives. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

Enzymatic digest of casein	6.0 g/l
Yeast extract	3.0 g/l
Bacteriological Agar	15.0 g/l

Final pH: 7.2 ± 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 30 - 37 °C for 24 - 72 h, approx. inoculum: 50 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Escherichia coli</i>	WDCM 00012	$P_R \geq 0.7$	Beige
<i>Escherichia coli</i>	WDCM 00013	$P_R \geq 0.7$	Beige
<i>Bacillus subtilis</i>	WDCM 00003	$P_R \geq 0.7$	Beige

P_R productivity rate (recovery rate)