

Yeast Extract Dextrose Chloramphenicol Agar (NCM0187)

Intended Use

Yeast Extract Dextrose Chloramphenicol Agar is a selective medium for the enumeration of yeasts and molds in milk and other dairy products, and is not intended for use in the diagnosis of disease or other conditions in humans.

Description

The medium is said to have superior storage properties to O.G.Y.E. and also has the advantage of incorporating an autoclavable supplement.

Typical Formulation

Yeast Extract	5.0 g/L
Dextrose	20.0 g/L
Agar	15.0 g/L

Final pH: 6.6 ± 0.2 at 25°C

Formula may be adjusted and/or supplemented as required to meet performance specifications.

Supplement

X009 Chloramphenicol Supplement – 1 vial per 500mL

X209 Chloramphenicol Supplement – 1 vial per 1 liter

Precaution

Refer to SDS

Preparation

1. Suspend 40 grams of the medium in one liter of purified water.
2. Heat with frequent agitation and boil for one minute to completely dissolve the medium.
3. Add 2 vials of X009 (X209) which have been dissolved in ethanol and autoclave at 121°C for 10 minutes.
4. Allow to cool to 45-50°C before using with poured plate technique. THIS MEDIUM MUST NOT BE RE-AUTOCLAVED.

Test Procedure

Incubate at 25°C for 5 days, aerobically. Follow the pour plate technique.

Quality Control Specifications

Dehydrated Appearance: Pale yellow, clear.

Minimum QC:

Aspergillus spp WDCM 00053

Saccharomyces cerevisiae WDCM 00058

Escherichia coli (inhibition) WDCM 00013

Results

Count all colonies.

Technical Specification Sheet



Expiration

Refer to expiration date stamped on the container. The dehydrated medium should be discarded if not free flowing or appearance has changed from the original color. Expiry applies to medium in its intact container when stored as directed.

Limitations of the Procedures

Due to nutritional variation, some strains may be encountered that grow poorly or fail to grow on this medium.

Storage

Store dehydrated culture media at 2-30°C away from direct sunlight. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

References

1. Engel, G. (1982). Vergleich verschieden Nährböden zum quantitativen Nachweis von Hefen und Schimmelpilzen in Milch und Milchprodukten. *Milchwiss.* 37: 727-730.
2. International Organisation for Standardization (ISO): Milk and milk products – enumeration of yeasts and moulds – colony count technique at 25°C – standard method ISO/DIS 6611.
3. International Milchwirtschaftsverband: Milch und Milchprodukten – Zählung von Hefen und Schimmelpilzen (Kolonieählung bei 25 C). – International IMV Standard 94: (1980) in *Milchwiss.* 36: 220-222.
4. Normenausschuss Lebensmittel und Landwirtschaft. Produkte in DIN Deutsches Institut für Normung e.V. Mikrobiologische Milchuntersuchung. Bestimmung der Anzahl von Hefen und Schimmelpilzen. Reference method DIN 10186.
5. British Standards Institute. B.S. 4285. Section 3.6: (1986).

Effective Date: 4/30/2019

Revision: 0



620 Leshar Place • Lansing, MI 48912
800-234-5333 (USA/Canada) • 517-372-9200
foodsafety@neogen.com • foodsafety.neogen.com