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m-Green Yeast and Mold Broth

Dehydrated

Intended Use

For testing soft drinks and other beverages for growth of yeast and mold.

Typical Composition (per Liter)

Yeast Extract 9g
Dextrose 50g
Pancreatic Digest of Casein 5g
Diatase 0.05g
Peptic Digest of Animal Tissue 5g
Thiamine 0.05g

Potassium Phosphate 2g
Magnesium Sulfate 2.1g
Bromocresol Green 0.026g

Composition may be adjusted and / or supplemented as required to meet performance criteria.

Media Color

Dehydrated powder: green and white.
Prepared medium: green-blue green.

Storage

On receipt, store at 2 – 8°C.
Very hygroscopic. Keep cap tightly closed.
Expiry date on label applies to the medium in the intact container when properly stored.

Media Preparation Directions

Suspend 7.3 grams of the powder in 100ml of purified water.
Mix thoroughly.
Warm slightly, if necessary to completely dissolve the powder.
Autoclave at 121°C for 10 minutes.

Final pH 4.6 ± 0.2 at 25°C.
Incubation temperature: 28 – 32°C.
Incubation time: 48 – 72 hours.

Test samples of finished product for performance, using stable, typical control cultures.

Organism Appearance

Yeast produce green, opaque large colonies.
Mold colonies are green and filamentous.

Additional instructions

For laboratory use only.

National guidelines for work safety and quality assurance must be followed.

Instructions for disposal

The package must be disposed of in accordance with the current disposal guidelines. Used solutions and media that are past their shelf-life must be disposed of in accordance with local guidelines.

Hazard classification

Please observe the hazard classification printed on the label and the information given in the safety data sheet. The safety data sheet is available on the website and on request.

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