MY 40G Agar

Malt Extract Yeast Extract 40% Glucose (MY 40G) Agar is used for the isolation and cultivation of osmotolerant microorganisms from foods.

**Composition**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Gms / Litre</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glucose</td>
<td>400.000</td>
</tr>
<tr>
<td>Malt extract</td>
<td>12.000</td>
</tr>
<tr>
<td>Yeast extract</td>
<td>3.000</td>
</tr>
<tr>
<td>Agar</td>
<td>12.000</td>
</tr>
<tr>
<td>Final pH ( at 25°C)</td>
<td>5.5±0.2</td>
</tr>
</tbody>
</table>

**Formula adjusted, standardized to suit performance parameters**

**Directions**

Suspend 42.7 grams in 100 ml distilled water. Heat to boiling to dissolve the medium completely. Steam the medium for 30 minutes. DO NOT AUTOCLAVE. Autoclaving is not required due to reduced water activity.

**Principle And Interpretation**

Osmophilic yeasts usually are the cause of spoilage of high-sugar foods, including jams, honey, concentrated fruit juices, chocolate candy with soft centres etc. (1, 2). Organisms that can grow in high concentrations of organic solute, particularly sugars, are called osmophiles. Yeast are the most common osmophilic microorganisms encountered in non-ionic environments of high osmolarity, such as foods containing high concentrations of sugar. Osmophilic Glucose Agar formulated by Pivnick and Gabis (3) is prepared as per APHA (4) and is used for the detection and isolation of osmophilic microorganisms like yeasts, which are most commonly encountered in the food industry.

MY in MY-40G Agar stands for malt extract and yeast extract and 40 for the 40% of glucose in the medium, which meets the above requirements.

The medium contains malt extract and yeast extract which supply the nitrogenous nutrients, amino acids, vitamins, trace ingredients to the osmophilic yeasts. 40% glucose in the medium satisfies the nutritional need of these yeasts.

**Quality Control**

**Appearance**

Firm, comparable with 1.2% Agar gel.

**Gelling**

Firm, comparable with 1.2% Agar gel.

**Colour and Clarity of prepared medium**

Medium amber coloured slightly opalescent gel forms in Petri plates

**Reaction**

Reaction of 42.7% w/v aqueous solution at 25°C. pH : 5.5±0.2

**pH**

5.30-5.70

**Cultural Response**

M1168: Cultural characteristics observed after an incubation at 25-30°C for upto one week.

**Organism**

Saccharomyces rouxii ATCC luxuriant

28253

**Storage and Shelf Life**

Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.
**Reference**


**Disclaimer**:

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