

OSMOTOLERANT YEAST MEDIUM

Osmotolerant Yeast Medium is used for detection of osmophilic yeasts in foods.

PRINCIPLE

Osmotolerant Yeast Medium is a selective medium as it has a high concentration of fructose and it is recommended to enumerate yeasts that develop in media with a high osmophilic pressure. These yeasts can change or affect fruit concentrates, syrups and honey, etc.

Yeast extract provides vitamins, particularly the B-group essential for bacterial growth. Fructose is a fermentable carbohydrate as an energy source. Bacteriological agar is the solidifying agent.

Yeasts are the most common osmophilic microorganisms found in non-ionic environments of high osmolarity, such as foods containing high concentrations of sugar. Osmophilic yeast are responsible for the spoilage of high-sugar foods, such as jams, honey, concentrated fruit juices, chocolate candy with soft centers, etc. Osmophilic yeasts are of economic importance to the food industry.

COMPOSITION	g/L
Fructose + Sucrose	600.00
Yeast extract	10.0
Agar	10.0
Water	380 ml

Final pH 5,4 ± 0,2 at 25°C

WARNING AND PRECAUTIONS

For in vitro diagnostic use.

Observe the precautions normally taken when handling laboratory reagents.

Prepared Medium: The product does not contain hazardous substances in concentrations exceeding the limits set by current legislation and therefore is not classified as dangerous.

Safety Data Sheet is available on request for professional users.

All waste must be disposed of according to local directives.

STORAGE AND STABILITY

Prepared medium: 10-25°C

The product is stable until the expiration date indicated on the label under the recommended storage conditions.

PROCEDURE

From 1 gram of food sample, make decimal dilutions and place 1 ml aliquots in Petri dishes and add the cooled medium (45 - 50°C). Swirl gently and allow to solidify. Incubate at 20 ± 2°C for 48 - 72 hours.

This medium is formulated according to the standards of the National Center for Foods and Nutrition (CeNAN) for the total counts of osmophilic yeasts.

QUALITY CONTROL

Prepared medium: amber, slightly opalescent.

Typical response after incubation at 20±2°C for 48-72h:

MICROORGANISM	GROWTH
Saccharomyces rouxii ATCC 8383	Good

REFERENCES

- Pascual Anderson. "Técnicas para el Análisis Microbiológico de Alimentos y Bebidas" (Centro Nacional de Alimentación y Nutrición) (Madrid 1982).

PRESENTATION

Packaging

REF.

Prepared medium:

OSMOTOLERANT YEAST MEDIUM

6 x 100 mL bottles 63644

20 pcs (90 mm ready-to-use plates) 3602506/20

SYMBOLS



Read the instructions



CE Mark (product complies with the requirements of Regulation (EU) 746/2017)



Temperature limitation



For in vitro diagnostic use



Biological hazard



Use by



Manufacturer