Malt Extract Yeast Extract Glucose Agar (MY 40G Agar)

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

Summary
Media based on malt extract may be considered as general growth substrates due to their richness and nutrient balance. Malt Extract Yeast Extract Glucose Agar is formulated by Wickerham for the isolation, cultivation and maintenance of yeast and moulds and other aciduric microorganisms. Malt Agar is included in Official Methods of Analysis of AOAC International. Malt Yeast Agar is recommended by MTCC for cultivation and maintenance of *Saccharomyces cerevisiae*.

Principle
Malt Extract Yeast Extract Glucose Agar contains malt extract which provides carbon, protein and nutrient sources required for the growth of microorganisms. Yeast extract provide nitrogen compounds, vitamin B complex and other growth nutrient.

Formula*
Ingredients	**g/L**
Glucose	400.0
Malt extract	12.0
Yeast extract	3.0
Agar	12.0
Final pH (at 25°C)	5.5 ± 0.2

*Adjusted to suit performance parameters

Storage and Stability
Store dehydrated medium below 30°C in tightly closed container and the prepared medium at 2°C-8°C. Avoid freezing and overheating. Use before expiry date on the label. Once opened keep powdered medium closed to avoid hydration.

Specimen Collection and Handling
Ensure that all samples are properly labelled. Follow appropriate techniques for handling samples as per established guidelines. Some samples may require special handling, such as immediate refrigeration or protection from light, follow the standard procedure. The samples must be stored and tested within the permissible time duration. After use, contaminated materials must be sterilized by autoclaving before discarding.

Directions
1. Suspend 42.70 g of the powder in 100 mL distilled water.
2. Heat to boiling to dissolve the powder completely.
3. Steam the medium for 30 minutes. DO NOT AUTOCLAVE
4. Autoclaving is not required due to reduced water activity

Quality Control
Dehydrated Appearance: Cream to yellow coloured, homogeneous, coarse free flowing powder.
Prepared Appearance: Medium to dark amber coloured, slightly opalescent gel forms in petriplates.
Cultural Response: Cultural characteristics observed after an incubation at 25°C-30°C for upto one week.

Organism (ATCC)	**Growth**
Saccharomyces rouxii (28253)	Good

Performance and Evaluation

Performance of the product is dependent on following parameters as per product label claim:

1. Directions
2. Storage
3. Expiry

Warranty

This product is designed to perform as described on the label and package insert. The manufacturer disclaims any implied warranty of use and sale for any other purpose.

Reference

1. Wickerham, J. Tropical Med. Hyg., 42, 176 (1939).
2. Williams, (Ed.), 2005, Official Methods of Analysis of the Association of Official Analytical Chemists, 19th Ed., AOAC, Washington, D.C.
3. Microbial Type Culture Collection and Gene Bank (MTCC) Institute of Microbial Technology, Chandigarh.
4. Data on file: Microxpress®, A Division of Tulip Diagnostics (P) Ltd.

Product Presentation:

Cat No.	Product description	Pack Size
201130320500	Dehydrated Culture Media	500 g