

# TECHNICAL DATA SHEET

Article No. 9849

YGC Agar, ready-to-use culture medium

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## SYNONYMS

Yeast Extract Glucose Chloramphenicol Agar, Yeast Extract Dextrose Chloramphenicol Agar

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## SPECIFICATION

Prepared medium. Solid and selective medium for the isolation and enumeration of fungi in milk and dairy products according to ISO 7954 and FIL-IDF 94B Standards.

Colour: Straw-coloured yellow  
pH: 6.6 ± 0.2 at 25°C

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## COMPOSITION IN G/L

Yeast extract	5.0
D (+) Glucose	20.0
Chloramphenicol	0.1
Agar	15.0

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## PACKAGING DETAILS

9849-10x200ML

10 prepared bottles

Volume: 200 ± 5 ml

Packaging unit: 1 box with 10 250-ml-bottles. Plastic screw inner cap.

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## GUIDELINES

### Description:

This medium is recommended by the Federation International Laitière-International Dairy Federation (FIL-IDF) for the isolation and enumeration of fungi (moulds and yeast) in milk and dairy products. This medium has also been adopted by the DIN and ISO standards. This medium's selectivity is due to the bactericidal action of chloramphenicol which, due to its thermostable it, may be sterilized with the medium in the autoclave. Also due to



the pH being neutral, the medium is able to be re-melted several times without affecting its stability, selectivity and efficacy. Re-melting and overheating may result in darkening of the medium.

Technique:

Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results.

Once solidified on a flat surface, spread the plates by streaking method or by spiral method. This medium can be inoculated directly or after enrichment with broth.

Incubation times greater than those mentioned above or different incubation temperatures may be required depending on the sample, on the specifications,...

Place the plates upside down in the incubator, in aerobic conditions. Incubate the yeast and moulds for 48 hours until 5 days at 25 °C±1.

After incubation, enumerate all the colonies that have appeared onto the surface of the agar. Each laboratory must evaluate the results according to their specifications.

Note: The solid mediums can be melted in different ways: autoclave, bath and, if the customer considers appropriate, also the microwave. Whenever the microwave option is chosen, it is necessary to take certain safety measures to avoid breaking of the containers, such as loosening the screw cap and putting the bottle or tube in a water bath in the microwave. The fusion temperature and time will depend on the shape of the container, the volume of medium and the heat source. Avoid overheating as both the heating periods.

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## MICROBIOLOGICAL CONTROL

Melting - pour plates - inoculation

Practical range 100 ± 20 CFU. min. 50 CFU (productivity) / 10<sup>4</sup>-10<sup>6</sup> CFU (selectivity)

Microbiological control according to ISO 11133:2014/A1:2018.

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020

Aerobiosis. Incubation at 25 °C ±1, reading at 72 h to 5 days.

Microorganism	Growth
<i>Aspergillus brasiliensis</i> ATCC® 16404, WDCM 00053	Good (≥70%)
<i>Candida albicans</i> ATCC® 10231, WDCM 00054	Good (≥70 %)
<i>Saccharomyces cerevisiae</i> ATCC® 9763, WDCM 00058	Good (≥70 %)
<i>Bacillus subtilis</i> ATCC® 6633, WDCM 00003	Inhibited
<i>Escherichia coli</i> ATCC® 25922, WDCM 00013	Inhibited

Sterility control:

Incubation 48 hours at 30-35 °C and 48 hours at 20-25 °C: NO GROWTH.

Check at 7 days after incubation in same conditions.



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## BIBLIOGRAPHY

- DIN Standard 10186. Mikrobiologische Milch Untersuchung. Bestimmung der Anzahl von Hefen und Schimmelpilzen. Referenzverfahren.
- FIL-IDF 94B Standard (1991) Enumeration of yeast and moulds. Colony Count Technique at 25°C.
- ISO 7954 Standard (1987) General guidance for enumeration of yeast and moulds - Colony count at 25°C.
- ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.

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## STORAGE

8-25 °C

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## SHELF LIFE

12 months unopened from date of manufacture

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updated: 30.08.2022

