

## M-GREEN AGAR

A selective end differential medium for the detection of yeasts and moulds according to the ISO 10718.

Dehydrated media	
Code number:	500 g: MGA20500, 5 kg: MGA25000
Colour:	Beige
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	4,4 – 4,8

**Direction:** Suspend **87 g** in one litre of distilled water and heat with frequent agitation until the medium boils well. Sterilise by autoclaving at 115 °C for 15 minutes.

### Warning!

- The medium is heat sensitive. No further sterilisation is necessary or desirable.
- The low pH softens the agar, therefore the consistency is not suitable for inoculation, but sufficient to keep the membrane filter.

Prepared media	
Bottled media:	100 ml: MGA30100, 500 ml: MGA30500
Plated media:	55 mm: MGA50055, 90 mm: MGA50090
Colour:	Green
pH (25 °C):	4,5 – 4,7

**Direction:** Dispense the melted bottled media aseptically into sterile Petri-dishes. Media in Petri-dishes are ready to use.

### Warning!

Melt and cool the medium quickly! Prolonged heating diminish the gel strength of the agar.

## FORMULA in g/l

Casein peptone	5,000
Meat peptone	5,000
Yeast extract	9,000
Glucose (anhydrous)	50,000
Magnesium sulphate	2,100
Diastase	0,050
Thiamine HCl	0,050
Bromocresol green	0,026
Potassium phosphate	2,000
Agar	13,800

**Note:** The typical formula can be adjusted to obtain optimal performance.

**Storage conditions:** Store the dehydrated media tightly closed in a dry place at room temperature. Store the bottled media protected from light at room temperature. Store the plated media protected from light at 2-8 °C. Use before the expiry date on the label.

### Quality control:

Test strains	Incubation temp: 25 °C	Growth	Incubation time: 48 h
<i>Saccharomyces cerevisiae</i> ATCC 9763		Good	
<i>Aspergillus brasiliensis</i> ATCC 16404		Good	

**References:** ISO 10718

### For professional use only!