

YEAST EXTRACT AGAR

A non-selective medium for the plate count of micro-organisms in water and dairy products according to ISO 6222.

Dehydrated media	
Code number:	500 g: YEA20500, 5 kg: YEA25000
Colour:	Yellowish
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	7,0 – 7,4

Direction: Suspend **25 g** in one litre of distilled water and heat with frequent agitation until the medium boils well. Sterilise by autoclaving at 121 °C for 15 minutes.

Prepared media	
Bottled media:	100 ml: YEA30100, 500 ml: YEA30500
Plated media:	55 mm: YEA50055, 90 mm: YEA50090
Colour:	Yellowish
pH (25 °C):	7,1 – 7,3

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

FORMULA in g/l

Casein peptone	6
Yeast extract	3
Agar	16

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: 37 °C	Growth	Incubation time: 24 h
<i>Escherichia coli</i>	ATCC 25922	Good	
<i>Staphylococcus aureus</i>	ATCC 29213	Good	

References: Windle and Taylor (1958) The Examination of Waters and Water Supplies, 7th ed.
ISO 6222: 2000

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