

YEAST MALT AGAR

A non-selective medium for the cultivation of fungi.

Dehydrated media	
Code number:	500 g: YMA20500, 5 kg: YMA25000
Colour:	Yellowish
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	6,0 – 6,4

Direction: Suspend **37 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.

Warning!

The ready medium is slightly turbid, but exempt from any precipitation.

Prepared media	
Bottled media:	100 ml: YMA30100, 500 ml: YMA30500
Plated media:	55 mm: YMA50055, 90 mm: YMA50090
Colour:	Yellowish, slightly turbid
pH (25 °C):	6,1 – 6,3

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

FORMULA in g/l

Peptones	6
Malt extract	3
Yeast extract	3
Glucose	10
Agar	15

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>Candida albicans</i> ATCC 10231		Good	

References: Atlas and Park (1993) Handbook of Micr. Media

For professional use only!