

# **Product Data Sheet**

APRY AGAR BASE Product No. GB-DCM-00038-1A

### INTENDED USE

For detection and isolation of acid resistant yeasts, Zygosaccharomyces bacillii and Zygosaccharomyces rouxii in food products.

# **Product Description**

Preservation of salads, salad dressing usually depends on the vinegar (acetic acid) or lemon juice present. The microflora causing salad dressings to spoil seems quite restricted. These spoilage organisms come from the ingredients, from manufacturing equipment or from air Yeast Zygosaccharomyces has a long history of spoilage in the food industry. Zygosaccharomyces species is described as osmophilic, suggesting a habitat restricted to high solute environments. Zygosaccharomyces is extraordinarily resistant to common preservatives used in juices, concentrates and wine. Addition of acetic acid and potassium sorbate allows the growth of acid resistant yeasts.

# **Product Specifications**

Ingredients	Gms / Ltr	
Peptone	5.000	
Tryptone	10.000	
Yeast extract	2.500	
Dextrose (Glucose)	20.000	
Fructose	30.000	
Sodium chloride	25.000	
Agar	15.000	

# **PRINCIPLE**

The medium contains tryptone, peptone and yeast extract which provide carbonaceous and nitrogenous compounds, vitamin B complex and other growth nutrients. Glucose and fructose provide an energy source.



# **QUALITY CONTROL SPECIFICATIONS**

Appearance of Powder: Cream to yellow homogeneous free flowing powder.

Appearance of prepared medium: Light amber coloured clear to slightly opalescent gel forms

in Petri plates.

PH (at 25°C): 6.0±0.2

Microorganism	ATCC	Inoculum (CFU)	Growth	Recovery	Incubation Temperature	Incubation Period
Zygosaccharomyces bailli	70492 DSM	50-100	Good- Luxuriant	>=50%	30°C	72 Hours
Zygosaccharomyces rouxii	34890 ATCC	50-100	Good- Luxuriant	>=50%	30°C	72 Hours

### **STORAGE**

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

#### **Product Deterioration**

Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

#### **DISPOSAL**

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

#### INSTRUCTION FOR USE

- Dissolve 107.5 grams in 1000 ml purified/distilled water.
- Heat if necessary to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Cool to 45-50°C and aseptically add 5 ml concentrated acetic acid and 1 ml of 10% Potassium Sorbate.
- Mix well and pour into sterile Petri plates.

This product is for research use only.