

## Product Data Sheet

### **OSMOPHILIC GLUCOSE AGAR (MY 40 G AGAR)**

**Product No.** GB-DCM-00382-1A

#### **INTENDED USE**

For detection and isolation of osmophilic microorganisms from food samples.

#### **PRODUCT SUMMARY**

Osmophilic yeasts usually are the cause of spoilage of high-sugar foods, including jams, honey, concentrated fruit juices, chocolate candy with soft centres etc. Organisms that can grow in high concentrations of organic solute, particularly sugars, are called osmophiles. Yeast are the most common osmophilic microorganisms encountered in non-ionic environments of high osmolality, such as foods containing high concentrations of sugar. Osmophilic Glucose Agar formulated by Pivnick and Gabis is prepared as per APHA and is used for the detection and isolation of osmophilic microorganisms like yeasts, which are most commonly encountered in the food industry. MY in MY-40G Agar stands for malt extract and yeast extract and 40 for the 40% of glucose in the medium, which meets the requirements of the medium.

#### **Product Specifications**

<b>Ingredients</b>	<b>Gms / Ltr</b>
Malt extract	20.000
Yeast extract	5.000
Dextrose (Glucose)	400.000
Agar	15.000

#### **PRINCIPLE**

The medium consists of malt extract and yeast extract which supply the nitrogenous nutrients, amino acids, vitamins, trace ingredients to the osmophilic yeasts. 40% glucose in the medium satisfies the nutritional need of these yeasts.

#### **INSTRUCTION FOR USE**

- Dissolve 42.7 grams in 100 ml purified / distilled water.
- Heat to boiling to dissolve the medium completely.
- Steam the medium for 30 minutes. **DO NOT AUTOCLAVE.** Autoclaving is not required due to reduced water activity.
- Mix well and pour into sterile Petri plates.
- Cool to 45-50°C.

## QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Off-white to yellow homogeneous free flowing powder.

Appearance of prepared medium Medium amber coloured slightly opalescent gel forms in Petri plates.

pH (at 25°C) : 5.5± 0.2

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Ornithine Decarboxylation	Incubation Temperature	Incubation Period
Saccharomyces rouxii	28253	10-100	Luxuriant	>=70%	Positive reaction, purple colour	25-30°C	Upto 1 week

## 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.

**This product is for research use only.**