

m-Green Yeast and Mold Biosart® 100 Nutrient Media



Introduction

m-Green Yeast and Mold Biosart® 100 Nutrient Media is used for the detection and enumeration of yeasts and molds. It is designed for cultivating these microorganisms from wine, soft drinks, concentrates, sugar, sugar products and other products.

The low pH value of the medium inhibits the growth of most bacteria, while promoting the growth of yeasts and molds. The nutrients are specifically tailored to support these organisms. Additionally, the pH indicator bromocresol green causes the colonies to appear green or beige as the pH decreases further.

Technical Specifications

Order No.	16400-02----MG-K (50 units)
Media	Schaufus Pottinger/ m-Green Yeast and Mold Broth
Color	Green
Storage	Refrigerate (2 - 8 °C) after arrival*, dark and dry, use before expiry date on the label
Shelf Life	12 months
For Use With	Biosart® 100 Monitor (16401) with white membrane filter and black grid, 0.45 µm

* Data have shown constant performance in microbiological tests after storage at 22 °C for 14 days.

Media Formulation **

Ingredients	g/L
Peptic digest of casein	5
Peptic digest of animal tissue	5
Yeast extract	9
Dextrose (anhydrous)	50
Magnesium sulfate	2.1
Potassium phosphate	2
Diastase	0.05
Thiamine	0.05
Bromocresol green	0.026
Water (AP-Quality)	Ad 1,000 mL

pH 4.6 ± 0.25 (at room temperature)

** Formula adjusted, standardized to suit performance parameters.

Instructions

The Biosart® 100 Monitor is a sterile, ready-to-use disposable unit featuring an integrated membrane filter and cellulose pad. After filtration, add the Biosart® 100 Nutrient Media from the ampoule and apply vacuum for 1 second. Remove the disposable unit from the manifold and seal the outlet. Finally, detach the funnel to transform the monitor into a petri dish.

Incubation Conditions

3 - 5 days at 20 - 25 °C.

Evaluation and Typical Results

Molds develop velvety or fluffy whitish or greenish colonies which can get various colors after conidiospore production. Yeasts have a smooth surface. Acid forming sugar fermenters are whitish to yellow, non-acid formers are, by contrast, greenish to blue green.

Microbiological Quality Control

Sterility: Qualitative

Incubation conditions: 14 days at 30 - 35 °C

Specification: No growth or turbidity

Productivity: Quantitative

Inoculum: 50 - 150 CFU

Incubation conditions: 3 - 5 days at 20 - 25 °C

Specification: ≥ 85% membrane filtration on control agar as reference

Microorganism	Test strain	Specification	Morphology
<i>Saccharomyces cerevisiae</i>	WDCM 00058	$P_R \geq 0.85$	Beige green colonies
<i>Rhodotorula mucilaginosa</i> ***	DSM 70403	$P_R \geq 0.85$	Orange red colonies
<i>Candida albicans</i> ***	WDCM 00054	$P_R \geq 0.85$	Green beige colonies

*** Tested on a regular basis.

P_R Productivity Ratio

Selectivity: Qualitative

Inoculum: 10⁴ CFU

Specification: No growth | total inhibition

Microorganism	WDCM	Specification
<i>Bacillus subtilis</i>	WDCM 00003	No growth total inhibition

Specificity: Qualitative

Inoculum: 10³ CFU

TSA spread plate as control

Microorganism	Test strain	Specification Morphology
<i>Penicillium commune</i>	DSM 2211	Grey green, fluffy colonies


The incubation conditions recommended by Sartorius can be adjusted based on the type of samples, in accordance with the reference standards or customer requirements. Descriptions of typical results illustrate the usual appearance of the specified microorganisms. However, in certain cases, the color and shape of the colonies may differ from the expected appearance. Additional tests may be required to confirm the results. Sartorius shall not be liable for any consequential or incidental damages incurred by customers from the use of its products.

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