

## PRODUCT INFORMATION

YSG Agar

Cat. No. Y25-114

YSG Agar is a solid medium recommended for the detection of Alicyclobacillus species in fruit juices.

### DESCRIPTION

YSG Agar is a solid medium recommended for the detection of Alicyclobacillus spp. in fruit juices in compliance with the guidelines by the International Fruit and Vegetable Juice Association (IFU). Yeast Extract provides nitrogenous compounds, B-complex vitamins, and trace elements. Glucose and Soluble Starch are the main energy sources. Agar is the gelifying agent.

### FORMULA (g/L)

Starch	2.0 g	Yeast	2.0 g
Dextrose	1.0 g	Agar	15.0 g

Final pH: 3.7 ± 0.2 at 25 °C

\*Grams per liter may be adjusted or formula supplemented to obtain desired performance.

### PREPARATION

Mix 20 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

### QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing and yellow.
2. Visually the prepared medium is yellow, clear to slightly hazy, with none to light precipitate.
3. Expected cultural response after 5 days at 30-35 °C.

ORGANISM	RESULT
<i>Alicyclobacillus acidoterrestris</i> ATCC 49025	Good Growth
<i>Escherichia coli</i> ATCC 25922	Inhibited



## **STORAGE**

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.

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