



Yeast Extract Agar ***(Yeastrel Milk Agar)***

LAB 18

Description

A nutrient agar corresponding to the Standard Formulation for the plate count of micro-organisms in water and dairy products. This medium is also useful for teaching and demonstration purposes using non-fastidious organisms.

Formula	g/litre
Yeast Extract	3.0
Balanced Peptone No. 1	5.0
Agar No. 1	15.0

Method for reconstitution

Weigh 23 grams of powder, disperse in 1 litre of deionised water. Free steam or boil to dissolve. Mix well, and dispense into containers. Sterilise for 15 minutes at 121°C. To prepare Yeastrel Milk Agar add 10ml of fresh milk before autoclaving.

Appearance: Pale straw, clear gel.

pH: 7.2 ± 0.2

Minimum Q.C. organisms: *E. coli* NCIMB 50034
S. epidermidis NCIMB 50082

Storage of Prepared Medium: Plates – up to 7 days at 2-8°C in the dark. Capped container – up to 3 months at 15-20°C in the dark.

Inoculation: Pour plate technique or surface spreading.

Incubation: 30°C aerobically for 48 hours for aerobic mesophile count. 6°C aerobically for 10 days for aerobic psychrotroph count. 55°C aerobically for 48 hours for aerobic thermophile count.

References

Environment Agency: The Microbiology of Drinking Water (2002). Methods for the Examination of Water and Associated Materials.

British Standard 4285: Methods of Microbiological Examination for Dairy Purposes.