

## Sabouraud-Agar

Version: 01/2020  
M&S item numbers: 4130 (25 x 20 ml) and 5100 (4 x 250 ml)  
Profile: Glass tubes and polycarbonat bottles  
Color: Light brown  
Storage: Dark and dry at 4 – 12 °C  
Shelf life: 8 months

### Description and application range

Sabouraud-Agar is used for the determination of colony count of yeast and molds in beverages and other samples. The formulation is according to EP and USP. It is a universal medium without any inhibitors and additives. Due to the low pH the growth of bacteria is suppressed. In case the number of accompanying bacteria is expected to be high the addition of Chloramphenicol is recommended in order to completely inhibit the bacterial growth. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 1:2018 standard.

### Typical composition

Enzymatic digest of casein	5.0 g/l
Peptone from meat	5.0 g/l
Dextrose	40.0 g/l
Bacteriological Agar	18.0 g/l

Final pH: 5.6 ± 0.2 at 25 °C

### Microbiological quality control

#### Bacterial contamination

Incubation: aerobically at room temperature for 3 days, specification: no growth

#### Productivity quantitative analysis

Incubation: aerobically at 25 ± 1 °C for 48 ± 3 h, approx. inoculum: 80 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Saccharomyces cerevisiae</i>	WDCM 00058	$P_R \geq 0,7$	Light beige
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Growth	Beige
<i>Aspergillus brasiliensis</i>	WDCM 00053	$P_R \geq 0,7$	Dark grey/ black
<i>Schizosaccharomyces pombe</i>	DSM 70576	Growth	Beige