

PIKA FASTORANGE® YEAST AGAR

Agar for the detection of yeasts and molds

Cat. No. 2038-2

Description	Amount	Storage
Culture medium for the detection of yeasts and molds.	12 x 170 mL	Store dark at room temperature



Warning! Read the manual and the Safety Data Sheets before starting the analysis. Safety Data Sheets are available in the download area from www.pika-weihenstephan.com. All handling steps should be performed under sterile conditions. Wear appropriate protective clothing

For in vitro use only.

Product description

PIKA FastOrange® Yeast Agar is a culture medium which was developed especially for enrichment of samples from breweries and wineries.

Acid producing yeasts and molds are easily detected by a color change of the culture medium from violet to yellow.

For the specific detection of *Brettanomyces* yeasts we recommend FastOrange® BRETT Agar (Cat. No. 2037-2).



Detectable microorganisms

Microorganism	Growth conditions
Yeasts	aerobic and anaerobic
Yeasts with fermentation ability – selection by incubation condition	anaerobic
Molds	aerobic

Growth of bacteria is suppressed.

Guidelines for use

Agar preparation

1. Heat bottle in a 90°C water bath to melt the agar. Alternatively, heat uncapped bottle in a microwave on a low setting until agar has melted.

Important! Always remove cap before microwaving the bottle, otherwise it might explode!

2. Prepare Agar:

Sample type	Agar plates
Clear liquids and filtered samples	Agar plates: pour liquid agar into sterile, vented Petri dishes and let cool to solidify.
Yeast containing and turbid, non filterable liquids	Pour plates: store melted agar at 50°C until sample processing

3. Avoid long holding times for liquid agar, and avoid repeated melting of agar.

Important! Once melted, agar always should be completely used. Multiple heating or melting should be avoided as the agar will then lose its growth supporting characteristics.

Never autoclave or sterilize the agar.

Depending on the sample type, the following procedures are recommended:

A. Clear samples (e.g. beer, water, filtered samples) or small volumes of turbid samples

1. Add sample to FastOrange® Yeast Agar plates:
 - Membrane filters: place filter direct on agar plate, take care not to trap air bubbles between filter and Agar surface.
 - Liquids: streak direct on Agar plate.
2. Incubate enriched samples at 25 ± 2°C for 2-14 days.

B. Turbid / not filterable samples (e.g. yeast containing beer or fermenter samples)

1. Pour liquid sample into a sterile Petri dish. The sample volume should not exceed 20-30% of the total volume of Petri dish.
2. Add about the double volume of melted Fast Orange® Yeast Agar (kept liquid at 50°C) to the sample.
3. Mix sample and liquid Agar thoroughly by swirling the plate and then let plate cool down to solidify.
4. Incubate enriched samples at 25 ± 2°C for 2-14 days.

Results of visual evaluation

Sample type	Samples have to be regarded as positive if
Clear liquids and filtered samples	<ul style="list-style-type: none">- Growth of yeast or mold colonies on the agar or membrane- For acid producing microorganisms: color change of agar from violet to yellow
Yeast containing and other turbid, non filterable samples	<ul style="list-style-type: none">- Growth of yeast or mold colonies in or on the agar- For acid producing microorganisms: color change of agar from violet to yellow

We recommend

Microscopic examination and / or PCR analysis to further characterize and identify bacteria and yeasts.

On the medium also growth of rare Chloramphenicol resistant bacteria may occur.

General information

Store the product in the dark at room temperature (max. 25°C). Cooling below 25°C is NOT necessary.

Due to manufacturing, slightly differences in color of culture medium may occur within bottles. This is NOT influencing product quality.

Best before date for unopened product is given on the outer label. After opening we cannot guarantee for shelf life.

The product is not suitable for human or animal consumption. It must not be used for the direct propagation of microorganisms which later are used for food production or might get into contact with food.

FastOrange® Yeast Products

Yeast Bouillon	(12 x 240 mL)	SKU 2038-1
Yeast Agar	(12 x 170 mL)	SKU 2038-2
Yeast Tubes 24-pack	(48 x 5 mL)	SKU 2038-15
Yeast Tubes 48-pack	(48 x 5 mL)	SKU 2038-10
Yeast Enrichment Bottles	(15 x 40 mL)	SKU 2038-11



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Notes: The relevant antibiotics/fungicides contained in the medium fall short of critical values that require monitoring or declaration according to regulation (EG) 1907/2006 (REACH).
When properly applied, the medium may be disposed of through the normal sewage system.
It is strongly recommended to inactivate the live microorganisms in any enriched sample by heating to 121°C/250°F for 20 min (autoclave) to exclude a release of live microorganisms.
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