

PIKA FASTORANGE® YEAST BOUILLON

Culture medium for the detection of yeasts and molds

Cat. No. 2038-1

Description	Amount	Storage
Culture medium for the detection of yeasts and molds.	12 x 240 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

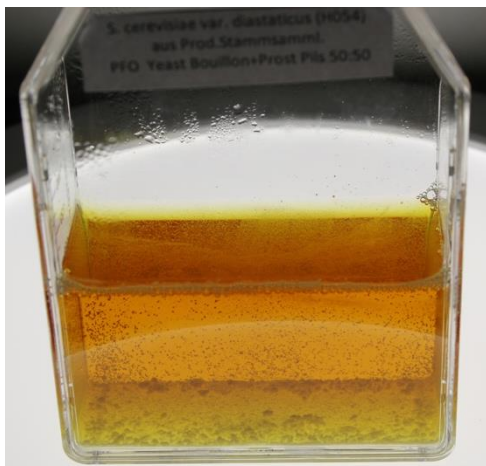
For *in vitro* use only.

Product description

PIKA FastOrange® Yeast Bouillon is a culture medium which was developed to detect contaminations by yeasts and molds.

Besides turbidity and sediment formation, yeasts often show a clearly visible color change of the culture medium from violet to yellow.

For the specific detection of Dekkera (Brettanomyces) yeasts we recommend FastOrange® BRETT Bouillon (Cat. No. 2037-1).



Detectable microorganisms

Microorganism	Growth conditions
Yeasts	aerobic and anaerobic
Molds	aerobic

Growth of bacteria is suppressed.

Guidelines for use

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

I. Beer, waters and other samples with low sugar content

A. Clear samples (e.g. beer, waters, filtered samples)

- For optimal color change, add an equal volume of FastOrange® Yeast Bouillon to your sample and mix. The final concentration of the medium is then 50%. The medium has NOT to be accurately measured, it is sufficient to pour it and visually judge the volume.

For example, mix app. 50mL of sample with app. 50mL of broth.

- Lower broth concentrations than 50% may be used, but will result in a decreased visibility of color change. Below a broth concentration of 30%, color change may not occur, but growth can still be monitored by turbidity and/or sediment formation. Compared to 50% broth concentration, time to visible growth may be prolonged if using lower medium concentrations.

B. Turbid samples (e.g. samples with pulp or concentrate)

- For optimal color change, equal volumes of Fast Orange Yeast Bouillon and sample are mixed.

Important! We strictly do NOT recommend using less than 50% final broth concentration for turbid samples, otherwise the color change may become hard to detect or not detectable. When analyzing colored samples or samples with pH value below 4.5, the color change may appear direct with the addition of sample. In this case, evaluation has to be done by turbidity and/or sediment formation only.

II. Lemonades and fruit containing beverages with higher sugar concentration

- Per 100 mL sample, add 5 mL FastOrange® Yeast bouillon under sterile conditions. Growth of yeasts is detected by turbidity and/or sediment formation. Molds often show a debris, in the beginning often floating on the surface, or build flocks.
- Visual evaluation is then done by turbidity, production of sediment or debris, not by color change.

III. Swab samples and membrane filters

Swabs and membrane filters are put into a sterile vessel with FastOrange® Yeast Bouillon.

Incubation conditions

Samples are incubated for the following intervals:

Analysis method	Incubation time
PCR	yeasts 2-7 days, molds 3-7 days
Visual evaluation	yeasts 3-10 days molds 3-14 days

Results of visual evaluation

Sample type	Samples are regarded as positive if:
All samples	1. Increase of turbidity and/or sediment formation 2. In case of acid producing microorganisms: color change from violet to yellow

We recommend

1. Microscopic examination and / or PCR analysis to verify the presence of beer spoiling bacteria in positive enrichments.
2. Verification of liquid enrichments can be achieved by second enrichment on pour plates or by streaking out an aliquot on Agar plates
3. We recommend the use of FastOrange® Yeast Agar.

Growth of rare Chloramphenicol resistant bacteria may appear.

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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