Sabouraud-Agar

M&S item numbers: 4130 (25 x 20 ml) and 5100 (4 x 250 ml)

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.

Formulation: (typical)

Casein	5.0 g/l
Peptone from meat	5.0 g/l
Dextrose	40.0 g/l
Agar	18.0 g/l
pH 5.6 ± 0.2	
Color	light brown

Storage: Dark and dry at 4 – 12 °C

Description: 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.

Typical growth: Incubation at 25 – 30 °C for 2 – 5 days

Microorganisms	Growth	Colony appearance
Saccharomyces cerevisiae	very good	white to beige
Candida albicans	very good	white to beige
Rhodotorula mucilaginosa	very good	red

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