

# Yeast-Malt-Sucrose-Agar

## Not known

### Abstract

Preparation of yeast-malt-sucrose-agar, that is used as solid media for growing *Zt*. This is called 'YMA' in Bruce McDonald lab, although the same acronym is used also for different media.

Have a look for example: Zain, M. E., et al. 'Influence of growth medium on diagnostic characters of *Aspergillus* and *Penicillium* species.' *African Journal of Microbiology Research* 3.5 (2009): 280-286.

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## Materials

- ✓ Sucrose by Contributed by users
- BD Bacto™ Yeast Extract [212750](#) by [BD Biosciences](#)
- Oxoid™ Malt Extract [LP0039](#) by [Thermo Fisher Scientific](#)
- European Bacteriological Agar [1800](#) by [Conda](#)

## Protocol

### Step 1.

Mix yeast extract, malt extract and sucrose, four grams of each, with 12 grams of agar in 1l media bottle. Add a magnetic stir for mixing.



### REAGENTS

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### Step 2.

Add roughly 1l of ddH<sub>2</sub>O, mix well by shaking or on magnetic mixer.

### Step 3.

Autoclave the media to sterilize it and dissolve the agar.

#### **Step 4.**

Optional: add antibiotic compound, if planning to work with possibly contaminated material, e.g. when isolating fungus from leaf material. We use 50mg of Kanamycin in 1l of media.

#### **Step 5.**

Pour to the plates when hot and let cool down for solidifying. If not able to pour immediately after autoclaving, store in 60 degrees for keeping as liquid.