

ATCC Medium: 0694 Sourdough Medium

REAGENTS:

N/A **MD-0694**

Maltose.....	20 g
Yeast Extract.....	3 g
Fresh yeast Extractives (See Below).....	15 ml
Tween 80.....	0.3 g
Trypticase.....	6 g
DI Water.....	1000 ml
Agar	15 g

N/A **Fresh Yeast Extractives**

Fresh Bakers Yeast, live, pressed, starch free.....	62.5 g
DI Water.....	250 ml

PROCEDURE:

Steps

N/A **To make ATCC Medium 0694:**

Accurately weigh out components

Dissolve completely into DI water

Start:

End:

Adjust pH to 5.6 with 20% Lactic acid or 1N to 6N HCl

Autoclave at 121 °C

Dispense into appropriate vessel.

N/A **To make Fresh Yeast Extractives:**

Accurately weigh out Fresh Bakers Yeast

Add to DI water

Autoclave for 30 minutes at 121 °C

Allow the suspension to settle overnight at 2 to 8 °C

Decant and further clarifying the supernatant by centrifugation

NOTE:

For Fresh Yeast Extractive: the extract prepared in this manner contained 1.5% solids and if not to be used within a few days, was frozen or freeze-dried immediately.