

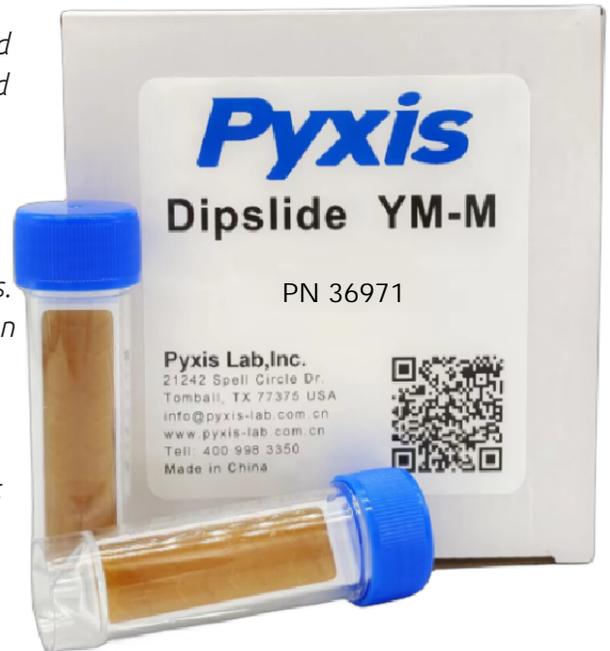
## Dipslide YM-M (Yeasts&Moulds-Malt )

### Product Description

Dipslide was first used to solve various physical, chemical and microbial changes in samples during the process of media transportation. Because of its portability, cost effectiveness, and its ability to maintain various sample properties, it is widely used for detecting various fluids including industrial and cooling water systems.

Yeasts and moulds are common airborne microorganisms present in indoor environments. They may breed in damp or damaged buildings, floors, ceilings, and air conditioning systems. Detecting yeasts and moulds can help aid the early identification of potential indoor environmental issues for ensuring that appropriate prevention and control measures can be taken to avoid further microbial growth and health risks.

Our Dipslide YM-M is mainly used to quickly and accurately test the total number of yeasts and moulds. This is to aid the evaluation of microbial contamination of liquids and object surfaces for allowing relevant personnel to keep track of the current microbial situation to take necessary actions. Our Dipslide YM-M is commonly used in cosmetics, food and other industries.



### Features

- Detection range: Yeasts  $10^2$ - $10^6$  CFU/mlCFU/ml; Moulds "+" - "++++";
- Quick and easy operation, Ready to use;
- Store in a cool and dry place away from light, No refrigeration required;
- Double-sided agar plates, can be used to test different types of microorganisms simultaneously, parallel experiments can also be conducted (when the double-sided culture medium is consistent);
- Quick results which can be obtained within 3-5 days ;
- Rich application scenarios, can be used for detecting liquids, object surfaces (clothing, hands, countertops, etc.) ;
- The unique elastic support rod design provides a softer grip.

### Liquid Usage Method

- i. Unscrew the lid counterclockwise & pull out the contact plate (be careful not to touch the agar piece) ;
- ii. Fully immerse both sides of the agar in the liquid for 5 seconds ;
- iii. Then wait for the excess liquid to drip naturally (this process only takes a few seconds) ;
- iv. Place the contact plate back into the sterile tube and tighten the cap clockwise.



### Solid Surfaces Usage Method

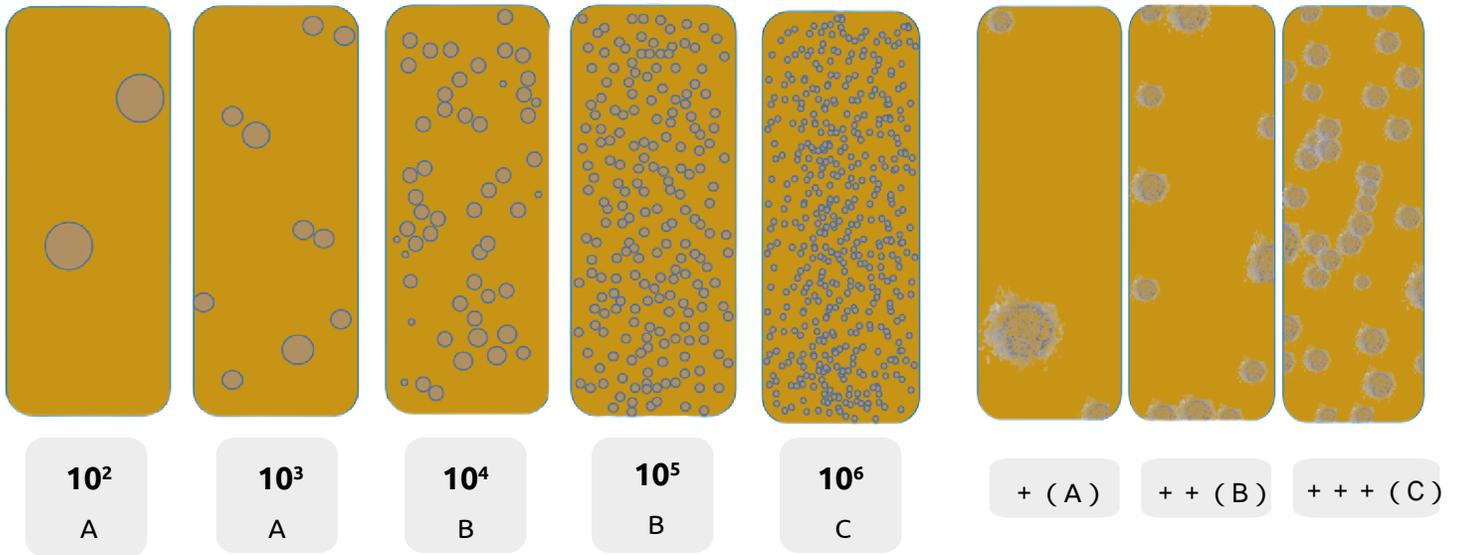
- i. Unscrew the lid of Dipslide YM-M counterclockwise and pull out the contact plate (be careful not to touch the agar piece) ;
- ii. Bring both sides of the contact plate into full contact with the surface of the object (the test plate can be bent by about 180°) ;
- iii. Place the contact plate back into the sterile tube and tighten the cap clockwise.

### Incubation

- i. After tightening the Dipslide tube, place it vertically in an incubator at 25-30 °C for 3-5 days ;
- ii. If incubated at room temperature, it will take 5-6 days;
- iii. If the cultivation temperature is lower than room temperature, it is recommended to extend it for another 1 or 2 days before comparing the experimental results.



## Yeasts & Moulds-Malt results



Colorless colonies should also be counted. Also, please be aware as the product in itself contains some particulate matter, which is not a colony.  
The unit of the test result is CFU/ml - total number of microbial communities per milliliter

- A: Mild pollution, the water quality begins to be contaminated to a certain extent by microorganisms, it may contain some slightly harmful substances, but it can still adapt to most of the industrial water treatment processes.
- B: Moderate pollution, water quality is significantly contaminated by microorganisms, with the concentration of harmful substances being high. This poses a potential risk to industrial water use. Specific operations may be required such as additional treatment measures or reduced water usage
- C: Severe pollution, water quality is heavily contaminated by microorganisms, with the concentration of harmful substances being very high. This poses a critical threat to industrial water use. Urgent measures may need to be taken to ensure water quality safety and a smooth production process.

**Note: The descriptions in A, B, and C above are for reference only. In actual use, results should be based on various industry standards.**

### Precautions for Storage & Use

- Dipslide YM-M has a shelf-life of 6 months. If colonies have grown on the slide prior to testing, please discard immediately.
- Direct sunlight and high temperatures can cause the loss of moisture in agar and indicator failure. Please store this product in a cool and dry place, with an optimal storage temperature of 12-25.
- Dipslide YM-M must be kept sealed before use, it must be used immediately after unscrewing and cannot be reused.
- The changes in temperature and humidity during storage can cause sterile condensed water to be generated in test tube, however this has no impact on the result itself.
- During the process of microbial reproduction, adverse odors may appear. It is recommended to wear relevant protective equipment before opening the cover for observation.
- After use, the test strips should be disposed in accordance with local regulations. They can be sterilized by high temperature, high pressure, damp heat and soaked in disinfectant overnight before disposing it into the waste bin.

## FAQ for Dipslide YM-M

### 1. Why do we need to detect Yeasts and moulds?

For the cosmetics industry, Yeasts and moulds can enter cosmetics and cause product deterioration through metabolic activities. They can decompose the ingredients in cosmetics, causing changes in taste, color, and texture. This may reduce the propriety and effectiveness of the product, affecting user experience.

For the food industry, Yeasts and moulds can grow on the surface or inside of food and cause spoilage by decomposing its components. Some Yeasts and moulds can reduce the nutritional value of food by decomposing its components, such as protein, carbohydrates, and fats. It will also bring along an adverse taste.

Yeasts and moulds can release spores and metabolites, this can lead to allergic reactions or respiratory diseases for some. Long term exposure to Yeasts and moulds may lead to health issues such as asthma, allergic rhinitis, and respiratory infections. Therefore, we should use bacterial test tablets to regularly check for signs of mold and yeast in our own homes. If detected, we can conduct cleaning and disinfection measures in time. Of course, after disinfection and cleaning, the bacterial test sheets can be used once again for reassessing hygiene.

### 2. Will there be a lot of bacteria growing on the surface of this bacterial test piece?

No, because the YM-R bacterial test tablet formula contains an antibiotic that can inhibit bacterial growth and ensure better growth of yeasts and moulds.

### 3. The bacteria test piece itself is brown, while the mold growing on it is black. The colors are really similar, how can I distinguish them?

This is easy to distinguish because the mold's mycelium are more apparent and there is a significant height difference formed with the agar plate.

### 4. What are the differences in terms of functions between Dipslide YM-M and YM-R?

The pH value of YM-R is lower than that of YM-M. The color of yeasts and moulds growing on them is different. Most of the yeasts growing on YM-R is red or pink, and most of the moulds is white or Pink; On the other hand, yeasts grown on YM-M are mostly white, and moulds are mostly black or white. YM-R has stronger selectivity to yeasts, while YM-M is more generic with lower selectivity to some microorganisms.

Product	P/N
<b>Dipslide YM-M (Yeasts &amp; Moulds-Malt) Product manual</b>	36971



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