

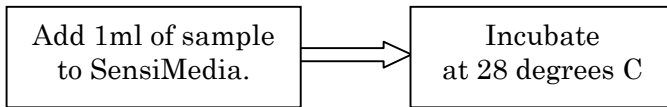
## How to use SensiMedia for Yeast Detection

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### 1. General Description

This SensiMedia is designed to detect the presence of yeast rapidly. This tool is best suitable for detecting yeast in yogurt or lactic acid drink products that contain millions of lactobacillus inside since lactobacillus do not produce carbon dioxide.

### 2. Detection Procedure



#### Add sample

Open a cap of SensiMedia and add 1ml of sample. Close a cap and place the SensiMedia in an incubator.

Note) The pH of medium is adjusted to 5.6 - 5.7. The pH of such sample as juice may cause detection time longer than the graph shows. Adjust pH of sample with NaOH to about 5.6 before use it if necessary.

#### Incubate Temperature

Incubate the sample added SensiMedia at 28 degrees C.

### 3. Detection Criteria

The performance characteristic of the tool is shown in the graph. Refer to it and set up detection protocol. In case of yeast shown in the graph, protocol is 36 hours. If a sensor remains dark blue after 36 hours, detection is negative.

Note) Using target yeast, obtain the performance graph and set up detection protocol before use it.

