

<i>Use 500 ml Erlenmeyer - makes 100 ml</i>			
	0.15 M sucrose	0.7 M sucrose	1 M sucrose
agar	1g	1g	1g
yeast	8g	8g	8g
yeast extract	2g	2g	2g
peptone	2g	2g	2g
sucrose	5.13 g	23.9 g	34.2 g
H₂O to 100 ml:	85 ml	72 ml	65 ml
<i>Start stirring</i>			
MgSO₄x7H₂O	200 µl of 1M	200 µl of 1M	200 µl of 1M
CaCl₂x2H₂O	340 µl of 1M	340 µl of 1M	340 µl of 1M
<i>Cook 30 sec. Open door + mix food by swirling then around 15 more sec until boiling in microwave, Cool 10 minutes or so to ~70°C, stirring</i>			
<u>ADD:</u>			
propionic acid	600 µl		600 µl
mold inhibitor	1 ml		1 ml
<i>Pipette 5-10 ml/vial</i>			