YCT (Yeast, Cereal Leaves, Flake-Fish Food, or Trout chow) Preparation

1. SCOPE AND APPLICATION

1.1. This method is based on EPA-821-R-02-012 *Methods for Measuring the Acute Toxicity of Effluents and Receiving Waters to Freshwater and Marine Organisms*, 5th Edition. It is used to prepare food for the maintenance of the bioassay test organisms, *Ceriodaphnia dubia, Daphnia pulex* and *Daphnia magna*.

2. SUMMARY OF METHOD

2.1. Flake food is fermented. Cereal leaves and yeast are added to fermented flakes. The mixture is filtered through a screen. Aliquots are poured into bottles and frozen until used.

3. EQUIPMENT AND SUPPLIES

3.1. Mettler Toledo PB403-S/FACT balance, calibrated per SOP TA-06.25.

3.2. Weigh boat, 1 per day

3.3. 1 L Graduated cylinder, 1 per day

3.4. 1 L Erlenmeyer flask

3.5. Aeration device

3.6. Blender

3.7. Parafilm®

3.8. 250 mL Nalgene plastic bottles, 12

3.8.1. Label bottles with “YCT” “batch#” and the preparer’s initials. “Batch #” is the date that the ingredients are mixed and poured into the bottles. Format is mm/dd/yy. Add an expiration date to the label of 1 year after preparation date.

3.8.2. Container size and the number needed can be changed to meet the needs of the laboratory.

3.9. 60 µm Nitex screen

3.10. 4 L Flask, 1

4. REAGENTS AND STANDARDS

4.1. Deionized Water

4.2. Tetramin® or Aquatox® flake fish food

4.3. Dried cereal leaves (wheat grass)

4.4. Fleishmann’s Yeast

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5. PREPARATION

5.1. Day 1

5.1.1. Using a weigh boat and the Mettler balance, weigh out 5.0 g of flake-fish food.

5.1.2. Measure 1 L of distilled water using a 1 L graduated cylinder.

5.1.3. Combine flake-fish food and distilled water in a 1 L flask.

5.1.4. Place flask under the hood. Aerate moderately for 7 days.

5.1.4.1. Aeration aids decomposition. Hood removes offensive odors.

5.1.5. Decomposition can occur prior to Day 7. If so, perform Day 6 and Day 7 on the appropriate "new" days.

5.1.6. Monitor the flask occasionally to ensure that it doesn't dry out. Add distilled water as needed (not to exceed total volume in the flask of one liter).

5.2. Day 6

5.2.1. Using a weigh boat and the Mettler balance, weigh out 5.0 g of dried cereal leaves.

5.2.2. Measure 1 L of distilled water using a 1 L graduated cylinder. Add the cereal leaves and 350-400 mL of distilled water into the blender (more than this volume will blow liquid around the blender lid). Blend on high speed for 3-5 minutes. Stop the blender.

5.2.3. Pour cereal leaves/water mixture into a 1 L graduated cylinder. Use the remainder of the original liter of water to rinse any remaining cereal leaves from the blender (put into cylinder containing cereal leaves) and to bring the volume of the cereal leaves cylinder to 1 L.

5.2.4. Cover the cylinder with Parafilm® and refrigerate overnight.

5.3. Day 7

5.3.1. Stop aeration of flake-fish food mixture and bring volume of liquid in flask back to 1 L with distilled water (to replace water lost due to evaporation).

5.3.2. Cover the flask containing flake-fish food with Parafilm® and place the flask in the walk-in refrigerator for 1 hour. This allows the solids to settle to the bottom of the flask.

5.3.3. Using a weigh boat and the Mettler balance, weigh out 5.0 g of yeast.

5.3.4. Measure 1 L of distilled water using a 1 L graduated cylinder.

5.3.5. Add the yeast and distilled water to the blender (See 5.2.2). Mix on low speed until the yeast is well dispersed, and the mixture has turned milky. Pour yeast mixture into a one liter flask. Rinse blender, adding rinse water and remaining water from the cylinder to the flask. Shake/swirl occasionally to prevent settling.

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5.3.6. Remove the flask containing flake-fish food and cylinder containing the cereal leaves from the refrigerator and place both on the counter in the culture room. Filter equal volumes of the flake-fish food supernatant, the cereal leaves supernatant, and the yeast mixture through a 60 µm Nitex screen into a 4 L flask. Filter each separately, discarding solids as needed to keep screen open.

5.3.7. Mix thoroughly and pour into 250 mL plastic bottles. Leave 1 inch of air space as a minimum. Cap the bottles. Freeze until needed.

5.3.7.1. Do not fill bottles to the top or they will break when the contents freeze.

5.3.8. As needed, allow the frozen food to thaw in the walk-in refrigerator. Allow 48 hours for the chow to completely thaw.

5.3.9. Refrigerate at 0-6 ºC in the walk-in refrigerator. Add a two-week discard date to the label. Use within two weeks.

5.3.9.1. Discard all thawed YCT chow after two weeks.

5.3.9.2. Discard thawed YCT chow if it has a putrid (rotten, sour) odor. Good YCT chow should have a “sickly-sweet” odor.

5.3.9.3. YCT should be discarded if “chunks” (usually an off-white color) appear in thawed YCT prior to or during use. This could be fungal or bacterial growth.

6. DATA ARCHIVAL

6.1. Use a black, waterproof pen for all bench sheets and logbooks.

6.2. Record preparation in the *Tox Record of Preparation* logbook.

6.3. To correct raw data entries, place a single line through the incorrect or illegible entry. Write the corrected entry near the error, initial and date the correction. Do not overwrite entries.

6.3.1. The corrected entry is written as near its appropriate space as possible or else in the comment box on the appropriate bench sheet.

6.3.2. If the correction requires an explanation, write a comment and reference the error. Initial and date the explanation.

6.3.3. Use sequential alphabetical annotation to identify errors and corresponding comments (use A for first error and use A for corresponding explanatory comment; use B for second error, etc.).

7. QUALITY CONTROL

7.1. New batches of YCT **should** be tested per SOP TA-01.07; however, ongoing culture performance and/or control performance in scheduled chronic bioassays may be used to verify suitability of the new batch of YCT.

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8. SAFETY/HAZARDOUS WASTE MANAGEMENT

8.1. Proper laboratory protection, including lab hood or ventilation system, lab coat, gloves and safety glasses, is required when working with chemicals and unprocessed samples.

8.2. Refer to FDEP Laboratory Quality Manual for sample disposal.

8.3. Refer to the FDEP Laboratory Health and Safety Manual.

8.4. Read MSDS information for reagent handling and disposal.

9. REFERENCES

9.1. FDEP Laboratory Quality Manual
http://www.dep.state.fl.us/labs/library/lab_sops.htm

9.2. FDEP Laboratory Health and Safety Manual
https://www.fldepnet.org/content/dear/bureau-laboratories-safety-documents

9.3. FDEP SOP TA-01.07, YCT (Yeast, Cereal Leaves, Flake-Fish Food, or Trout Chow) and Artemia Suitability Tests for NELAC D.2.8(i).

9.4. FDEP SOP TA-06.31, Calibration and use of Mettler PB403-S/FACT Balance.

9.5. EPA 821-R-02-012 *Methods for Measuring the Acute Toxicity fo Effluents and Receiving Waters to Freshwater and Marine Organisms*, 5th Edition.

9.6. MSDS information sheets

APPENDIX OF CHANGES

12/12/2007	Added Scope and Application; added Summary of Method. 10/30/2008 Added References. Changed 07 to 08 in comment for Materials—Day 7—Step 6.
05/24/2013	Reformatted SOP.
02/09/2015	Formatted for 508 compliance.
04/06/2015	Changed YCT container sizes. Clarified procedure when using blender. Deleted trout chow from list of ingredients in our procedure. Changed equipment list from each day to a single list.
03/28/2016	Updated links and references.
03/30/2017	Updated links.

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