

Specification

Solid culture medium for the selective enumeration of bacterial contaminants in yeast-fermenting industrial processing.

Presentation

	Packaging Details	Shelf Life	Storage
10 Prepared bottle Bottle 125 ml with: 100 ± 3 ml	1 box with 10 bottles 125 ml. metal-Non injectable cap.	16 months	2-25°C

Composition

Composition (g/l):

Yeast extract.....	4.0000
Tryptone.....	5.0000
Dextrose.....	50.0000
Monopotassium phosphate.....	0.5500
Magnesium sulfate.....	0.1250
Calcium chloride.....	0.1250
Potassium chloride.....	0.4250
Iron (III) chloride.....	0.0025
Manganese sulfate.....	0.0025
Bromcresol green.....	0.0220
Cicloheximide.....	0.0040
Agar.....	15.0000

Description /Technique

The formulation of this medium corresponds to the WL Nutrient Agar with the addition of cycloheximide, which inhibits the growth of yeasts and thus facilitates the growth of contaminating bacteria in fermentation processes.

For the differentiation between brewers yeast (wild type) it is better to use the medium with pH adjusted to 6.5, then being able to differentiate both the colonial morphology and by different shades of color they acquire.

Melt the medium contained in bottles in a water bath (100°C) or in a microwave oven, avoiding overhating, before pouring into Petri dishes (90 mmø) when cooled to room temperature.

Once solidified on a flat surface, spread the plate streaking methodology or by spiral method.

Plates prepared with both the media are generally incubated at 25°C, if brewing materials are being studied, and at 30°C for bakers yeast and alcohol mash samples. Incubation may be continued for a 4-7 days or ten days to two weeks, depending upon the microbiota present. Counts can be made at intervals during the incubation period.

Quality control**Physical/Chemical control**

Color : Slightly green pH: 6.5 ± 0.2 at 25°C

Microbiological control

Melt Medium - Pour plates - inoculation Practical range 100±20 CFU; Min. 50 CFU (Productivity)/ 10⁴-10⁶ (Selectivity).
Aerobiosis. Incubation at 20-25°C. Reading at 2-3 days up to 5 d.

Microorganism

S. cerevisiae ATCC® 9763, WDCM 00058
Escherichia coli ATCC® 25922, WDCM 00013

Growth

Inhibited
Good-Green colonies

Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH
Check at 7 days after incubation in same conditions

Bibliography

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