

Specification

Liquid medium for low acid beverage spoiling microorganism, specially for *Dekkera spp.*

Presentation

10 Prepared bottle
Bottle 500 ml
with: 450 ± 5 ml

Packaging Details

1 box with 10 bottles 500 ml. Injectable cap: Plastic screw inner cap. The use of syringes needles with a diameter greater than 0.8 mm is not recommended.

Shelf Life

12 months

Storage

8-25 °C

Composition

Composition (g/l):

D(+)-Glucose.....	20.00
Yeast Extract.....	3.50
Casein Peptone.....	2.00
Ammonium sulfate.....	2.00
Magnesium sulfate.....	1.00
Potassium dihydrogenphosphate.....	1.00
Sorbic acid.....	0.15

PROTECT FROM LIGHT AT ALL TIME. AVOID
PROLONG EXPOSURE ON LIGHT.

Description /Technique

The presence of spoiling microorganisms is indicated by turbid growth in the broth, after the incubation in the standardized conditions for every industry.

The Linden Grain Broth is designed for media fill process simulation for beverage bottling (also known as Aseptic Conditioning Testing) in the modern beverage industry. The medium permits the growth of organisms that can spoil low acid beverages.

Liquid medium formulated according to specifications customer.

Use the medium according to intended purpose, samples and validated methods.

Quality control

Physical/Chemical control

Color : Pale yellow

pH: 4.3 ± 0.2 at 25°C

Microbiological control

Prepare tubes - Inoculate: Practical range 100 ± 20 CFU. min. 50 CFU (productivity).

Microbiological control according to ISO 11133:2014/A1:2018.

Aerobiosis. Incubation at 25 °C ±1, reading at 72 h to 5 days.

Microorganism

Dekkera spp.

Dekkera bruxellensis ATCC® 36234

Growth

Good

Good

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

. ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.

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