

Beer-Agar

Version:	01/2020
M&S item number:	5015 (4 x 250 ml)
Profile:	Polycarbonate bottles
Color:	Green
Storage:	Dark and dry at 4 – 12 °C
Shelf life:	8 months

Description and application range

Beer-Agar is used for the detection and enumeration of beer-spoiling bacteria, i.e. *Lactobacillus sp.* and *Pediococcus sp.* The composition of beer agar provides a complex source of N-compounds from peptone and yeast extract and dextrose and lactose as C-compounds. The addition of beer and tomato juice supports the development of the target organisms. The low pH-value widely inhibits the growth of bacteria except those that are acid tolerant. Actidione (Cycloheximide) inhibits the development of yeasts and molds. Bromocresolgreen as pH-indicator shows the formation of acids by microbial activities. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 1:2018 standard.

Typical composition

Enzymatic digest of casein	7.5 g/l
Yeast extract	6.1 g/l
Dextrose	16.0 g/l
Lactose	5.0 g/l
Potassiumdihydrogenphosphate	0.31 g/l
Sodium chloride	0.006 g/l
Ferrous sulfate	0.006 g/l
Manganese sulfate	0.006 g/l
L-Cystein chloride	0.05 g/l
Beer	250 ml/l
Tomato juice, filtered	500 ml/l
Tween 80	0.2 ml/l
Bromocresolgreen	0.02 g/l
Actidione (Cycloheximide)	0.004 g/l/
Bacteriological Agar	16.0 g/l

Final pH: 5.5 ± 0.2 at 25 °C

Microbiological quality control

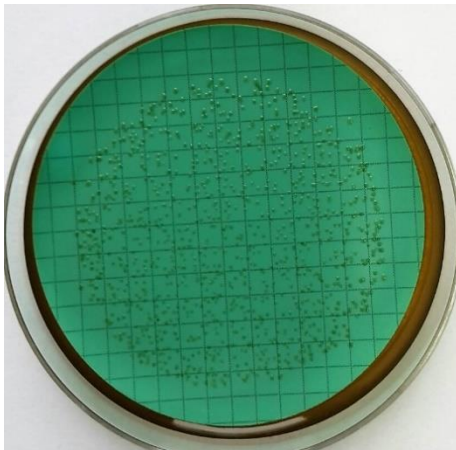
Bacterial contamination

Incubation: aerobically at room temperature for 3 days, specification: no growth

Productivity qualitative analysis

Incubation: microaerophilic at 30 ± 1 °C for 72 ± 4 h, approx. inoculum: 80 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Lactobacillus sakei</i>	DSM 20017	Growth	Beige to light greenish
<i>Lactobacillus lactis</i>	DSM 20481	Growth	Beige to light greenish
<i>Pediococcus damnosus</i>	DSM 20331	Growth	Beige to light greenish
<i>Escherichia coli</i>	DSM 1576	Inhibited growth	
<i>Saccharomyces cerevisiae</i>	DSM 70449	No growth	-



Pure culture of *L. sakei* after 72 h at 30°C mikroaerophilic