



Copper Sulphate-Agar

Version: 07/2022
M&S item number: 5039 (4 x 250 ml)
Profile: Polycarbonate bottles
Color: Brown greenish
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months after production

Description and application range

Copper Sulphate-Agar is used for the determination and colony count of wild yeasts and wild Saccharomyces yeasts in brewery. The composition of the medium supports the growth of wild yeasts, at the same time CuSO₄ inhibits growth and fermentation performance of some other yeasts. The low pH inhibits the development of accompanying bacteria. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

Malt extract	30.0 g/l
Peptone of soy	3.0 g/l
Copper sulfate	0.5 g/l
Bacteriological Agar	15.0 g/l

Final pH: 5.7 ± 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: aerobically at 25 – 30 °C for 48 ± 3 h

Microorganism	Test strain	Specification	Appearance
<i>Schizosaccharomyces pombe</i>	DSM 70576	Good growth	Beige
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Good growth	Beige
<i>Brettanomyces bruxellensis</i>	DSM 70001	Growth	Beige
<i>Candida tropicalis</i>	DSM 70151	Good growth	Brown
<i>Saccharomyces cerevisiae</i>	DSM 70449	Weak growth	Beige, small