

## Orangeserum-Agar

Version: 01/2020  
M&S item numbers: 4095 (25 x 20 ml) and 5085 (4 x 250 ml)  
Profile: Glass tubes and polycarbonate bottles  
Color: Light Brown  
Storage: Dark and dry at 4 – 8 °C  
Shelf life: 8 months

### Description and application range

Orangeserum-Agar is used for the detection and colony count of acidophilic and acidotolerant microorganisms like yeasts, molds, acetic and lactic acid bacteria in fruit juices, soft drinks and other beverages. Casein peptone and yeast extract provide all basic components for the development of microorganisms. Dextrose serves as carbon source. The low pH – value supports the growth of acidophilic and acid tolerant microorganisms and at the same time slightly inhibits the growth of accompanying bacteria. The addition of orangeserum enhances the development of beverage spoiling microorganisms i.e. in citrus fruit based beverages. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 1:2018 standard.

### Typical composition

Enzymatic digest of casein	10.0 g/l
Yeast extract	3.0 g/l
Dextrose	4.0 g/l
Dipotassiumhydrogenphosphate	3.0 g/l
Ammonium chloride	1.0 g/l
Orange serum concentrate	20.0 g/l
Bacteriological Agar	17.0 g/l

Final pH: 5.8 ± 0.2 at 25 °C

### Microbiological quality control

#### Bacterial contamination

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

#### Productivity quantitative analysis

Incubation: aerobically/microaerophilic at 25 ± 1 °C for 48 ± 3 h, approx. inoculum: 80 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Saccharomyces cerevisiae</i>	DSM 70449	P <sub>R</sub> ≥ 0,7	White
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Growth	Beige
<i>Brettanomyces bruxellensis</i>	DSM 70001	Growth	Beige
<i>Lactobacillus sakei</i>	DSM 20017	Growth	White, little