

PRODUCT INFORMATION



Universal Beer Agar

Cat. No. U21-100

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DESCRIPTION

Universal Beer Agar was formulated by Kozulis and Page to isolate and enumerate a wide variety of bacteria and yeast which are encountered in the brewing industry. The selectivity of this agar allows only the growth of these organisms in the presence of hops constituents and alcohol. The addition of beer to the formulation inhibits the growth of transient airborne microorganisms.

PREPARATION

Mix 62 grams of the medium in 750mL of purified water and heat to a boil with repeated stirring to dissolve completely. While the medium is hot, add and mix 250mL of beer without degassing. Distribute and autoclave at 121°C for 10 minutes.

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogeneous, free flowing and light beige to beige.
2. Visually the prepared medium is amber and clear to trace hazy.
3. Expected cultural response after 24-72 hours at 35°C.

Organism:

Lactobacillus casei ATCC® 393
Lactobacillus fermentum ATCC® 9338
Lactobacillus plantarum ATCC® 8014
Pediococcus acidilactici SABMCC® 600
Proteus vulgaris ATCC® 13315
Saccharomyces cerevisiae ATCC® 9763

Formula* per Liter:

Tomato Juice Solids	12.2g
Yeast Extract	6.1g
Monopotassium Phosphate	0.31g
Magnesium Sulfate	0.12g
Manganese Sulfate	0.006g
Dextrose	16.1g
Sodium Chloride	0.006g
Dipotassium Phosphate	0.31g
Ferrous Sulfate	0.006g
Peptonized Milk	15.0g
Agar	12.0g

Final pH: 6.3 ± 0.2 at 25°C

* Grams per liter may be adjusted or formula supplemented to obtain desired performance.

Result:

Growth
Growth
Growth
Growth
Growth
Growth

STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.