

## WORT AGAR

Medium for the cultivation, isolation and enumeration of yeasts and moulds.

### TYPICAL FORMULA (g/L)

Malt Extract	15.0
Peptone	0.78
Maltose	12.75
Dextrin	2.75
Monopotassium Phosphate	0.4
Ammonium Chloride	1.0
Agar	20.0
Final pH	5.0 ± 0.2

### DESCRIPTION

**WORT AGAR** is a dehydrated medium for the cultivation, isolation and enumeration of yeasts and moulds. It is particularly well adapted to the enumeration of osmophilic yeasts in butter, sugar, syrups, lemonades and more generally in sweet beverages.

### PRINCIPLE

Malt Extract and peptone provide amino acids and vitamins. Maltose and dextrin are a source of energy. Monopotassium phosphate is the buffer which maintains the pH of the medium. Ammonium chloride is a source of nitrogen. Agar is the solidifying agent. The low pH favours yeasts growth.

### PREPARATION

Suspend 53.0 g of powder in 1 litre of distilled or deionized water. Add 2.5 mL of Glycerol Supplement (ref. 80021). Heat until completely dissolved. Sterilize in autoclave at 121 °C for 15 minutes.

### TECHNIQUE

- Cool the medium to 45-50°C.
- Transfer 1 mL of the product to analyze and its serial tenfold dilutions in quarter strength Ringer Solution (ref. 81059) to sterile Petri dishes.
- Pour in 10-15 mL of molten medium and gently mix.
- Allow the medium to solidify and incubate at 20-25°C for 5 days.

### STORAGE

10-30°C away from light, until the expiry date on the label or until signs of deterioration or contamination are evident. Store the prepared medium at 2-8 °C.

### WARNING and PRECAUTIONS

The product is not classified as hazardous by current legislation and does not contain harmful substances in concentrations of ≥1%. The product must be used only by properly trained operators.

### DISPOSAL of WASTE

Disposal of waste must be carried out according to national and local regulations in force.

### REFERENCES

1. Parfitt, E.H. (1993) J. Dairy Sci. **16**: 141-147.
2. Scarr M. Pamela (1959) J. Sci. Food Agric. **10 (12)**: 678-681.



**Liofilchem s.r.l.**

Via Scozia, Zona industriale - 64026 Roseto degli Abruzzi (Te) Italy - Tel. +39.0858930745 - Fax +39.0858930330  
Web site: <http://www.liofilchem.net> - E-mail: [liofilchem@liofilchem.net](mailto:liofilchem@liofilchem.net)

## PRODUCT SPECIFICATIONS

### NAME

WORT AGAR

### PRESENTATION

Dehydrated medium

### STORAGE

10-30 °C

### PACKAGE

Code	Content	Packaging
610323	500 g	500 g of powder in plastic bottle
620323	100 g	100 g of powder in plastic bottle

### pH OF THE MEDIUM

5.0 ± 0.2

### USE

WORT AGAR is a dehydrated medium for the cultivation, isolation and enumeration or enrichment of fungi, especially of yeasts.

### TECHNIQUE

Refer to technical sheet of the product.

### APPEARANCE OF THE MEDIUM

Dehydrated medium

Appearance: free-flowing, homogeneous.

Colour: beige

Prepared medium

Appearance: slightly opalescent

Colour: amber

### SHELF LIFE

4 years

### QUALITY CONTROL

- Control of general characteristics, label and print
- Sterility control

7 days at 25 ± 1°C, in aerobiosis

7 days at 36 ± 1°C, in aerobiosis

- Microbiological control









Inoculum for productivity: 10-100 UFC/ml

Inoculum for specificity: ≤ 10<sup>4</sup> UFC/ml

Incubation conditions: 3-5 days at 25-27°C

Microorganisms		Growth
<i>Saccharomyces cerevisiae</i>	ATCC 9763	Good
<i>Candida albicans</i>	ATCC 10231	Good
<i>Escherichia coli</i>	ATCC 25922	Poor
<i>Aspergillus niger</i>	ATCC 16404	Good

### TABLE OF SYMBOLS

 Manufacturer	 Batch code	 Keep away from heat	 Contains sufficient for <n> tests
 Catalogue number	 Temperature limitation	 Use by	 Caution, consult accompanying documents



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