

## BEER UNIVERSAL AGAR

Medium for isolation of beer spoilage organisms.

TYPICAL FORMULA	(g/l)
Peptonised Milk	15.0
Yeast Extract	6.1
Tomato Juice	12.2
Glucose	16.1
Dipotassium Phosphate	0.31
Monopotassium Phosphate	0.31
Magnesium Sulfate	0.12
Sodium Chloride	0.006
Ferrous Sulfate	0.006
Manganese Sulfate	0.006
Agar	12.0

Final pH = 6.1 ± 0.2 at 25 °C.

### DIRECTIONS

Suspend 62.2 g of powder in 750 ml of distilled or deionized water. Heat until completely dissolved. Add 250 ml of commercial beer, not degassed, and mix well. Sterilize in autoclave at 121 °C for 10 minutes. Dispense in final containers.

### DESCRIPTION

BEER UNIVERSAL AGAR is a basal medium to which beer alone or beer with cycloheximide is added for the detection and culture of microbial contaminants in beer. The addition of cycloheximide at 0.001 g / l to suppress yeast growth gives a medium that is selective for the detection of bacterial contaminants in yeast cultures.

### TECHNIQUE

The sample to examine is inoculated, diluted if it is the case, over the surface of well dry plates. Alternatively pour 1 ml of the sample (or of its tenfold dilutions) into a plate, add 15-20 ml of molten medium cooled to 45-50 °C and swirl the plate gently to mix well. Allow to solidify before incubating at 30 ± 2 °C for up to 3 days.

### QUALITY CONTROL

#### Dehydrated medium

Appearance: free-flowing, homogeneous.

Color: medium beige.

#### Prepared medium

Appearance: very slightly opalescent.

Color: medium to dark amber.

Incubation conditions: 30 ± 2 °C for up to 3 days.

Microorganism	ATCC	Growth
<i>Lactobacillus fermentum</i>	9338	good
<i>Saccharomyces cerevisiae</i>	9763	inhibited*

\*when cycloheximide is added to the medium.

### STORAGE


The powder is very hygroscopic: store the powder at 10-30 °C, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident.

Store prepared plates at 2-8 °C.










### REFERENCES

1. Kozulis, J.A., and H.E. Page. (1968). Proc. Am. Soc. Brew. Chem. p. 52-58.
2. Murphy, D.T., and L.T. Saletan. (1970). Tech. Q. Master Brew. Assoc. Am. 7 182-187.

### PRESENTATION

Product	REF	
BEER UNIVERSAL AGAR (8.0 l)	610126	500 g
BEER UNIVERSAL AGAR (1.6 l)	620126	100 g

### TABLE OF SYMBOLS

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



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