Wort Agar

Medium used for the cultivation and enumeration of yeasts and moulds.

• CONTENTS (Liter)

Malt Extract	15.0 g
Peptone	0.78 g
Maltose	12.75 g
Dextrin	2.75 g
Monopotassium Phosphate	0.4 g
Ammonium Chloride	1.0 g
Agar	20.0 g

Final pH = 5.0 ± 0.2 at 25°C

• PROCEDURE

Suspend 52.68 G of powder in 1 L of distilled or deionized water. Add 2.35 mL of Glycerol supplement (MB-G1821). Heat to boiling until completely dissolved. Sterilize by autoclave at 121°C for 15 minutes. Cool to 45 - 50°C in water bath. Mix well. Pour into petri dishes.

• INTERPRETATION

Wort Agar is a medium used for the cultivation 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. Malt extract and peptone provide nitrogen, carbon, amino acids and minerals. Maltose and dextrin are the carbohydrates. Monopotassium phosphate is the buffering agent. Ammonium chloride provides nitrogen. Agar is the solidifying agent. Glycerol is the carbon and energe source.

• TECHNIC

Inoculate the specimen using a sterile loop to the medium. Incubate at 25 - 27°C for 3 - 5 days. Refer appropriate references for recommended test procedure.

• QUALITY CONTROL FOR USE

Dehydrated medium
Appearance: free-flowing, homogeneous
Color: beige
Prepared medium
Appearance: slightly opalescent
Color: amber
Incubation conditions: 25 - 27°C / 3 - 5 days

Microorganism	ATCC	Growth
Saccharomyces cerevisiae	76625	good
Candida albicans	10231	good
Aspergillus niger	16404	good

• STORE

The powder is very hygroscopic. Store the powder at room temperature, in a dry environment, in its original container tightly closed and use it before the expiry date on the label. Store prepared medium at 2 - 8°C.

• 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.

• PACKAGE

Cat. No : MB-W1323 Wort Agar	500 G