

TECHNICAL DATA SHEET

Article No. 7759

Wort Broth

SYNONYMS

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SPECIFICATION

Liquid medium for the production of yeast suspensions.

FORMULA* IN G/L

Malt extract	15.00
Casein peptone	1.00
Maltose	12.50
Dextrin	2.50
Potassium dihydrogen phosphate	1.00
Ammonium chloride	1.00

Final pH 4.8 ±0.2 at 25 °C

*Adjusted and/or supplemented as required to meet performance criteria.

DIRECTIONS

Suspend 33 g of powder in 1 l of distilled water and add 2-3 ml glycerol. Heat to boiling until completely dissolved. Distribute into suitable containers and sterilize by autoclaving at 121 °C for 15 minutes. Do not overheat.

DESCRIPTION

This Broth is the liquid version of the classical Wort Agar (Art. no. 7772). It is especially designed to propagate yeasts, and often has been employed as a semi-selective or enrichment medium, due to its high acidity, which makes it inhibitory for bacteria. This effect may be enhanced by adding, before sterilization, 10 ml/l of a 10 % solution of lactic or tartaric acid. To avoid precipitate it is recommended to sterilize by filtration.



QUALITY CONTROL

- Incubation temperature: 25-30 °C
- Incubation time: 48 h/5 d
- Inoculum: ≤100 CFU (productivity), according to ISO 11133:20144/Amd 1:2018 .

Microorganism	Growth	Remarks
<i>Candida albicans</i> ATCC® 10231	Good	None
<i>Saccharomyces cerevisiae</i> ATCC® 9763	Good	None
<i>Aspergillus brasiliensis</i> ATCC® 16404	Good	None

REFERENCES

- ATLAS, R.M., L.C. PARKS (1993) Handbook of Microbiological Media. CRC Press, Inc. London.
- ISO 11133:2014. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- MBAA (2002) The Practical Brewer. 3rd ed. Masters Brewers Association of the Americas. Saint Paul. Minnesota.
- PASCUAL ANDERSON. M^a.R^o. (1992) Microbiología Alimentaria. Díaz de Santos, S.A. Madrid.
- RAPP, M. (1974) Indikator-zusätze zur Keimdifferenzierung auf Würze und Malzextrakt-Agar. Milchwiss. 29:341-344.
- SCARR (1959) Selective media used in the microbiological examination of sugar products. J. Sci. Food Agric. 10:678-681.

STORAGE

Keep tightly closed, away from light, in a dry place (4-30 °C).

SHELF LIFE

5 years unopened from date of production.

updated: 17.03.2023