

PRODUCT INFORMATION

Universal Beer Agar

Cat. No. U21-100

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.

FORMULA (g/L)

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

Final pH: 7.0 ± 0.2 at 25 °C

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

PREPARATION

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

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, 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	RESULT
<i>Lactobacillus casei</i> ATCC 393	Good Growth
<i>Lactobacillus fermentum</i> ATCC 9338	Good Growth
<i>Escherichia coli</i> ATCC 25922	Good Growth
<i>Saccharomyces cerevisiae</i> ATCC 9763	Good 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.