

PRODUCT INFORMATION

Your Smarter Culture Media Choice



Barney Miller Agar Cat. No. B02-125

Date of issue
3/24/14

DESCRIPTION

Barney Miller Agar is used for the detection and enumeration of beer spoilage microorganisms. This medium was developed by Barney, Kot, and Chicoye at Miller Brewing Company to detect the presence of lactic acid bacterium. This group of organisms is extremely tolerant of the inhospitable conditions that are a direct result of the brewing process.

Formula* per Liter:

Tomato Juice Broth	15.0g
Maltose	15.0g
Dextrose	10.0g
Dipeptone	5.0g
Potassium Acetate	3.0g
Beef Extract	2.0g
L- Malic Acid	0.5g
Tween 80	0.5g
L-Cysteine, HCL	0.2g
Agar	15.0g

Final pH: 5.6 ± 0.1 at 25°C

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

PREPARATION

Mix 66.2 grams of the medium in 750mL of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. While the medium is hot, add and mix 250mL of beer without degassing. Distribute and autoclave at 121°C for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogeneous, free flowing, and light beige to beige.
2. Visually the prepared medium is light to medium amber and clear to slightly opalescent.
3. Expected cultural response after 24-72 hours at 30°C.

Organism:

Lactobacillus brevis SABMCC 791

Lactobacillus delruekii SABMCC 914

Pediococcus acidilactici SABMCC 600

Pediococcus damnosus SABMCC 737

Lactobacillus paracasei SABMCC 916

Result:

Growth

Growth

Growth

Growth

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 light beige to beige.