



Wort-Agar

Version:	07/2022
M&S item numbers:	4150 (25 x 20 ml) and 5110 (4 x 250 ml)
Profile:	Glass tubes and polycarbonat bottles
Color:	Brownish
Storage:	Dark and dry at 4 – 12 °C
Shelf life:	8 months after production

Description and application range

Wort-Agar is used for the detection and colony count of yeasts and moulds in beer, wine, soft drinks and other beverages. The complex nutrient composition of wort and the additional carbon sources Maltose, Dextrin and Glycerol provide optimal growth conditions yeast and molds from beer, wine and beverages containing fruit juices or fruit components. The low pH supports their development and at the same time slightly inhibits the growth of accompanying bacteria. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

Wort (Malt Extract)	15.0 g/l
Maltose	12.75 g/l
Dextrose	2.75 g/l
Glycerol	2.35 g/l
Di-potassium hydrogen phosphate	1.0 g/l
Ammonium chloride	1.0 g/l
Enzymatic digest of casein	0.75 g/l
Bacteriological Agar	15.0 g/l
Final pH: 5.5 ± 0.2 at 25 °C	

Microbiological quality control

Bacterial contamination

Incubation: aerobically at room temperature for 3 days, specification: no growth

Productivity quantitative analysis

Incubation: aerobically at 25 ± 1 °C for 48 ± 3 h, approx. inoculum: 50 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Schizosaccharomyces pombe</i>	DSM 70576	Growth	Beige
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Growth	Beige
<i>Brettanomyces bruxellensis</i>	DSM 70001	Growth	Beige
<i>Rhodotorula bacarum</i>	DSM 70854	Growth	Red
<i>Saccharomyces cerevisiae</i>	DSM 70449	P _R ≥ 0.7	Beige

P_R productivity rate (recovery rate)