BAT-NPS

Version:	12/2017
M&S item numbers:	1015 (50 / PK) and 1015-H (100 / PK)
Profile:	Dehydrated nutrient pad sets 50 mm in petri dishes, sterile
Color:	Beige
Storage:	Dark and dry at room temperature
Shelf life:	2 years after sterilization

Description and application range

BAT-NPS are used for the detection and determination of colony count of *Alicyclobacillus sp.* in sugar, syrup, fruit juices and other beverages. Bacteria of genus Alicyclobacillus have optimal growth conditions at a low pH value and an increased incubation temperature. Their development is enhanced by the composition of the BAT-NPS. The growth of accompanying microorganisms is inhibited by the low pH value and high incubation temperature. The medium is manufactured and quality tested in compliance with ISO 11133:2014 standard.

Typical composition

Yeast extract	2.0 g/l
Dextrose	5.0 g/l
Potassiumdihydrogenphosphate	3.0 g/l
Magnesiumsulfate	0.5 g/l
Calcium chloride	0.25 g/l
Ammonium sulfate	0.2 g/l
Trace elements solution	1 ml/l

Final pH: 4.0 ± 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 44 ± 1 °C for 48 ± 2 h, approx. inoculum: 120 – 300 CFU

Microorganism	Test strain	Specification	Appearance
Alicyclobacillus acidoterrestris	DSM 2498	$P_R \geq 0,5$	White to beige
Escherichia coli	WDCM 00012	No growth	-
Enterococcus faecalis	WDCM 00009	No growth	-

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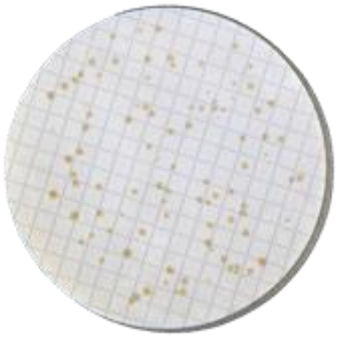

Pure culture of *Alicyclobacillus acidoterrestris* after 72 hours at 45 °C

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