Dr. Möller & Schmelz GmbH
Corporation for Applied Microbiology

Osmophile-NPS

Version:	11/2022
M&S Item numbers:	1130 (50 / PK) und 1130-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

Osmophile-NPS are used for detection of osmophilic and osmotolerant yeasts and molds in sugar and sugar containing foodstuff. The formulation is acc. to DeWhalley. The high concentration of sugar promotes the development of osmophilic and osmotolerant yeast and molds and inhibits the growth of accompanying microorganisms. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 2:2020 standard.

Typical composition

Yeast extract	5.0 g/l
Enzymatic digest of casein	2.0 g/l
Dextrose	20.0 g/l
Raw sugar	400.0 g/l
Starch	2.0 g/l
Ammonium chloride	2.0 g/l
Glycerol	1.0 g/l

Final pH: 5.7 ± 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 3 – 5 days, approx. inoculum: 50 – 120 CFU

Microorganism	Test strain	Specification	Appearance
Zygosaccharomyces rouxii	DSM 7525	$P_R \geq 0.5$	Beige colonies
Saccharomyces cerevisiae	DSM 70449	No growth	No growth

P_R productivity rate (recovery rate)

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