

Wine-NPS

Version: 10/2017
M&S item numbers: 1230 (50 / PK) and 1230-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

Wine-NPS are used for detection of wine-spoiling bacteria, e.g. *Lactobacillus sp.*, *Leuconostoc sp.* and *Pediococcus sp.* It is an improved tomato juice medium. Actidione (Cycloheximide) is used to inhibit the growth of yeasts and molds. The medium is manufactured and quality tested in compliance with ISO 11133:2014 standard.

Typical composition

Enzymatic digest of casein	10.0 g/l
Peptonized milk	10.0 g/l
Tomato juice extract	20.0 g/l
Actidione	0.01 g/l

Final pH: 6.1 ± 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: microaerophilic at 30 ± 1 °C for 72 ± 4 h, approx. inoculum: 80 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Lactobacillus sakei</i>	DSM 20017	P _R ≥ 0,5	Beige
<i>Lactobacillus lactis</i>	DSM 20481	P _R ≥ 0,5	Beige
<i>Pediococcus damnosus</i>	DSM 20331	Growth	Beige
<i>Saccharomyces cerevisiae</i>	DSM 70449	No growth	-