

Wort-NPS

Version: 10/2017
M&S item numbers: 1260 (50 / PK) and 1260-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

Wort-NPS are used for the detection and colony count of yeast and molds 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 standard.

Typical composition

Wort (malt extract)	15.0 g/l
Maltose	12.75 g/l
Dextrin	2.75 g/l
Glycerol	2.35 g/l
Dipotassiumhydrogenphosphate	1.0 g/l
Ammoniumchloride	1.0 g/l
Enzymatic digest of casein	0.75 g/l

Final pH: 5.5 ± 0.2 at 25 °C

Microbiological quality control

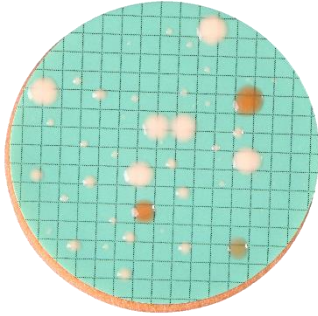
Bacterial contamination

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: 80 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Saccharomyces cerevisiae</i>	DSM 70449	P _R ≥ 0,7	Beige
<i>Brettanomyces bruxellensis</i>	DSM 70001	Growth	Beige
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Growth	White to beige
<i>Rhodotorula bacarum</i>	DSM 70854	Growth	Red, shiny



Mixed culture of *Saccharomyces cerevisiae*, *Zygosaccharomyces rouxii*,
Brettanomyces bruxellensis and *Rhodotorula mucilaginosa* after 3 days
at 30 °C