



Reference : 02-132

Scharlau Microbiology - Technical data sheet

Product :  
WORT BROTH

### Specification

Liquid medium for the production of yeast suspensions.

### Formula \* in g/L

Malt extract .....	15.00
Casein peptone .....	1.00
Maltose .....	12.50
Dextrin .....	2.50
Potassium dihydrogen phosphate .....	1.00
Ammonium chloride .....	1.00

Final pH 4.8 ±0.2 at 25 °C

\* Adjusted and /or supplemented as required to meet performance criteria

### Directions

Suspend 33 g of powder in 1 L of distilled water and add 2-3 mL of glycerol and bring to the boil to dissolve completely. Distribute into final containers and sterilize in the autoclave at 121°C for 15 minutes. Do not overheat.

### Description

This Broth is the liquid version of the classical Wort Agar (Art. No. 01-132). It is especially designed to propagate yeasts, and often has been employed as a semi-selective or enrichment medium, due to its high acidity, which makes it inhibitory for bacteria. This effect may be enhanced by adding, before sterilization, 10 mL/L of a 10% solution of lactic or tartaric acid. To avoid precipitate it is recommended to sterilize by filtration.

### Quality control

**Incubation temperature:** 25-30 °C

**Incubation time:** 48 h-5 days

**Inoculum:** ≤100 CFU (productivity), according to ISO 11133:2014/Amd 1:2018 .

Microorganism	Growth	Remarks
<i>Candida albicans</i> ATCC® 10231	Good	-
<i>Saccharomyces cerevisiae</i> ATCC® 9763	Good	-
<i>Aspergillus brasiliensis</i> ATCC® 16404	Good	-

### References

- ATLAS, R.M., L.C. PARKS (1993) Handbook of Microbiological Media. CRC Press, Inc. London.
- ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- MBAA (2002) The Practical Brewer. 3rd ed. Masters Brewers Association of the Americas. Saint Paul. Minnesota.
- PASCUAL ANDERSON. M<sup>a</sup>.R<sup>o</sup>. (1992) Microbiología Alimentaria. Díaz de Santos, S.A. Madrid.
- RAPP, M. (1974) Indikator-zusätze zur Keimdifferentierung auf Würze und Malzextrakt-Agar. Milchwiss. 29:341-344.
- SCARR (1959) Selective media used in the microbiological examination of sugar products. J. Sci. Food Agric. 10:678-681.

### Storage

For laboratory use only. Keep tightly closed, away from bright light, in a cool dry place (+4 °C to 30 °C).