

Wort Agar (NCM0225)

Intended Use

Wort Agar is for the enumeration of yeasts and molds in butter, and is not intended for use in the diagnosis of disease or other conditions in humans.

Description

This medium can be modified to enable it to isolate osmophilic yeasts from soft drinks and sugar products by the addition of high concentrations of sucrose and glucose.

Typical Formulation

Malt Extract	15.0 g/L
Yeast Extract	7.0 g/L
Peptone	1.0 g/L
Sugars	9.0 g/L
Tartaric Acid	0.3 g/L
Dipotassium Phosphate	1.0 g/L
Ammonium Chloride	1.0 g/L
Agar	14.0 g/L

Final pH: 5.0 ± 0.2 at 25°C

Formula may be adjusted and/or supplemented as required to meet performance specifications.

Precaution

Refer to SDS

Preparation

1. Suspend 48.3 grams of the medium in one liter of purified water.
2. Add 2.35ml of glycerol and allow to soak for 10 minutes.
3. Autoclave at 121°C for 15 minutes.
4. Use 60 grams per liter if required for inoculation by plate streaking with a wire loop. Do not exceed time or temperature of sterilization.
5. If osmophilic modification is required add 48.3 grams of powder to one liter of a solution containing 35% w/v sucrose and 10% w/v glucose then sterilize at 108°C (5 p.s.i.) for 20 minutes.

Test Procedure

Pour plate or surface spread. Incubation 25°C aerobically for 5 days.

Quality Control Specifications

Dehydrated Appearance: Light Brown, translucent.

Minimum QC:

S. cerevisiae NCYC 87

Results

Organism	Colony size (mm)	Color
<i>Candida spp.</i>	4.0	White
<i>Fungi</i>	<i>Varies with species</i>	
<i>S. cerevisiae</i>	2.0-3.0	Cream

Technical Specification Sheet



Expiration

Refer to expiration date stamped on the container. The dehydrated medium should be discarded if not free flowing or appearance has changed from the original color. Expiry applies to medium in its intact container when stored as directed.

Limitations of the Procedures

Due to nutritional variation, some strains may be encountered that grow poorly or fail to grow on this medium.

Storage

Store dehydrated culture media at 2-30°C away from direct sunlight. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

References

1. Parfitt, E.H. (1933). The influence of media upon the yeast and mould count of butter. J. Dairy Sci. 16: 141-147.
2. Scarr, M.P. (1959). Selective media used in the microbiological examination of sugar products. J. Sci. Fd. Agric. 10: 678-681.

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