Lysine-Agar

M&S item numbers: 4055 (25 x 20 ml) and 5042 (4 x 250 ml)

Application range: Lysine-Agar is used for the determination and colony count of “wild yeasts” in beverages, i.e. in beer.

Formulation: (typical)

Dextrose	55.0 g/l
Potassiumdihydrogenphosphate	2.0 g/l
Magnesiumsulfate	1.0 g/l
Calciumchloride	0.2 g/l
Sodiumchloride	0.1 g/l
Lysine	1.2 g/l
Inosit	0.03 g/l
Vitamin mix	5 drops
Agar	16.0 g/l
pH 5.5 ± 0.2	
Color	beige

Storage: Dark and dry at 4 – 12 °C

Description: The composition of the medium supports the growth of wild yeasts, which are able to use lysine as sole source of nitrogen. The low pH inhibits the development of accompanying bacteria.

Typical growth: Incubation at 30 ± 2 °C for 48 – 72 hours

Microorganisms	Growth	Colony appearance
Saccharomyces cerevisiae	very good	beige
Rhodotorula mucilaginosa	very good	red

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