DR. MÖLLER & SCHMELZ GmbH
Gesellschaft für angewandte Mikrobiologie

BAT-Agar

M&S item numbers: 5012 (4 x 125 ml) and 4012 (24 x 10 ml)

Application range: BAT-Agar is used for the detection and determination of *Alicyclobacillus sp.* in fruit juices and other beverages and samples.

Formulation: (typical)

Yeast extract	2.0 g/l
Dextrose	5.0 g/l
Potassiumdihydrogenphosphate	3.0 g/l
Magnesiumsulfate	0.5 g/l
Calciumchloride	0.25 g/l
Ammoniumsulfate	0.2 g/l
Trace element solution	1.0 ml/l
Agar	15.0 g/l
pH 4.0 ± 0.2	
Color	beige

Storage: Dark and dry at 4 – 12 °C

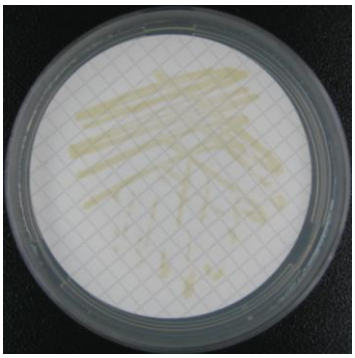
Description: Bacteria of genus Alicyclobacillus have optimum growth conditions at low pH and increased temperatures. The composition of the BAT-medium additionally supports their development. The growth of accompanying organisms is widely inhibited by the low pH value and the high incubation temperature.

Typical growth: Incubation aerobic at 45 ± 1 °C for 3 – 5 days

Microorganisms	Growth	Colony appearance
Alicyclobacillus acidoterrestris	good	white to beige
Escherichia coli	no	-
Streptococcus feacalis	no	-



Alicyclobacillus acidoterrestris directly on BAT-Agar



Alicyclobacillus acidoterrestris on a membrane filter on BAT-Agar

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