Orangeserum-Agar

M&S item numbers: 4095 (25 x 20 ml) and 5085 (4 x 250 ml)

Application range: Orangeserum-Agar is used for the detection and colony count of acidophilic and acidotolerant microorganisms like yeasts, moulds, acetic and lactic acid bacteria in fruit juices, soft drinks and other beverages.

Formulation: (typical)

Peptone from Casein	10.0 g/l
Yeast extract	3.0 g/l
Dextrose	4.0 g/l
Dipotassiumhydrogenphosphate	3.0 g/l
Ammoniumchloride	1.0 g/l
Orangeserum concentrate	20.0 g/l
Agar	17.0 g/l
pH 5.8 ± 0.2	
Color	brown

Storage: Dark and dry at 4 – 8 °C

Description: Casein peptone and yeast extract provide all basic components for the development of microorganisms. Dextrose serves as carbon source. The low pH – value supports the growth of acidophilic and acidotolerant microorganisms and at the same time slightly inhibits the growth of accompanying bacteria. The addition of orangeserum enhances the development of beverage spoiling microorganisms i.e. in citrus fruit based beverages.

Typical growth: Incubation aerobically or microaerophilic at 30 ± 1 °C for 3 – 5 days

Microorganisms	Growth	Colony appearance
Saccharomyces cerevisiae	good	white
Brettanomyces bruxellensis	good	beige
Lactobacillus brevis	good	white

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