Wort-Agar

M&S item numbers: 4150 (25 x 20 ml) and 5110 (4 x 250 ml)

Application range: Wort-Agar is used for the detection and colony count of yeasts and moulds in beer, wine, soft drinks and other beverages.

Formulation: (typical)

Wort (Malt Extract)	15.0 g/l
Maltose	12.75 g/l
Dextrose	2.75 g/l
Glycerol	2.35 g/l
Dipotassiumhydrogenphosphate	1.0 g/l
Ammoniumchloride	1.0 g/l
Peptone	0.75 g/l
Agar	15.0 g/l
pH 5.5 ± 0.2	
Color	beige to light brown

Storage: Dark and dry at 4 – 12 °C

Description: The complex nutrient composition of wort and the additional carbon sources Maltose, Dextrin and Glycerol provide optimal growth conditions yeast and molds from beer, wine and beverages containing fruit juices or fruit components. The low pH supports their development and at the same time slightly inhibits the growth of accompanying bacteria.

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

Microorganisms	Growth	Colony appearance
Saccharomyces cerevisiae	good	beige
Zygosaccharomyces rouxii	good	white
Brettanomyces bruxellensis	good	beige

Dr. Möller & Schmelz GmbH – Robert-Bosch-Breite 15 – D-37073 Göttingen, Germany
Fon +49 (0)551/66708 – Fax +49 (0)551/68895 – info@moeller-schmelz.de – www.moeller-schmelz.de