



User manual

Wort-Agar (Product No. 8.40360.782)

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1. Information

Culture media for the detection and cultivation of

yeasts and moulds e.g. Saccharomyces pastorianus, Saccharomyces cerevisiae, Aspergillus brasiliensis, Penicillium roquefortii

in the beverage, fruit juice, wine and brewing industry.

Wort-Agar (pH 4,8 ± 0.2) is a ready-to-use agar for a fast and safe detection, enumeration, enrichment and reliable as well as sensitive detection of yeast especially brewer's yeasts and moulds in beverage, fruit juice, wine and beer industry.

Nutrient composition of the wort promoting growth of yeasts and moulds. The low pH value supports their growth and simultaneously inhibits the accompanying bacterial flora.

It can be used as a nutrient base for membrane filtration, air sampling, for the pour plate method (yeast cultivation), for microbial spreading or for analysis of swab samples.

2. Handling

Required Material

Laminar flow workbench

Water bath

Petri dishes

Incubator

Drigalski spatula/sterile inoculation loops or swabs

Application

Please work under sterile conditions to avoid secondary contamination of the samples.

Melt the bottle content in a water bath at 95°C/203°F. Avoid overheating and remove the medium as soon as it is completely dissolved. The screw cap should be loosened before heating and closed tightly after removal from the water bath. To avoid glass breakage, it is recommended to leave the bottles on a heat-resistant surface at room temperature for a short period, e.g. 2 min, before placing them in a 45-50°C/113-122°F water bath to cool.

Ensure that the agar does not solidify again.

Do not leave the liquefied agar for longer than 4 h at 45-50°C/113-122°F in a water bath. This damages the agar structure and permanently changes its solidifying properties.

Repeated heating can restrain the functionality.

For the pour plate method:

Inoculate 3 mL of the test sample in a 9 cm Petri dish and fill up with the fluid and warm agar to a height of 3-4 mm. Swirl the mixture gently by moving the Petri dish in a rotation following a "8" -figure on the workbench.



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As a Nutrient base:

Fill the fluid and warm culture media into a Petri dish to a height of 3-4 mm. Cool the dish until the Wort-Agar solidifies and use it for:

- membrane filters by placing the filter on top of the agar
- microbial spreading with sample swabs or inoculation loops
- plating of samples
- air samplers

Incubation

Place the test sample into an incubator between 27-29°C/81-84°F and incubate in aerobic conditions for 3-5 days.

Evaluation

Yeasts usually have a colony diameter of 1-2 mm, while moulds are greater in their size.

Yeasts mostly form smooth and white colonies.

Moulds are characteristic of their velvety or fluffy cotton-like colonies, which are white in their early growth phase and change color later after formation of conidiospores.

Optionally evaluate your samples microscopically using a light microscope.

3. Storage and Packaging Information

Packaging and Content

unit	Cardboard Box (9x250 mL in glass bottles)
unit size (Box)	approx. 22 cm x 22 cm x 18 cm / 8.7 in x 8.7 in x 7.1 in
unit gross weight (Box)	approx. 4.1 kg/ 9 lbs.

Storage

Store at 4-8°C/40-46°F according to product specification.

Store under dry and dark conditions.

Waste Disposal

No dangerous good.

No hazardous material.

Please consider your local waste regulations.

Not inoculated media can be disposed of with normal laboratory waste.

Inoculated and incubated media are to be sterilized before disposal at a temperature of 121°C/250°F for 20 min.

Warnings

Do not boil or freeze product.

Always wear protective clothing when handling hot media.



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4. Related products

Culture Media for alcohol-free beverages and beverage basic compounds:

Target micro-organisms	Sample type	Product	Format	Item no.	Packaging	pH	Incubation		
							T [°C]	t [d]	Condition
Yeasts, Moulds, Bacteria	Rinsing water, Beer & beer mix beverages, Wine & wine mix beverages, Soft drinks (< 30% juice), Juice & nectars, Dairy & milk mix beverages	SDA	Agar	8.43327.244	6 x 200 ml (glass bottles)	5,6 ± 0,2	30 – 35 20 - 25	1-2 5-7	aerobic
		OFS	Agar	2.04707.782	9 x 250 ml (glass bottles)	5,0 ± 0,2	27 ± 2	3	aerobic
		SSL	Broth	2.04712.782	9 x 250 ml (glass bottles)	5,0 ± 0,2	27 ± 2	2	aerobic
		TransFast® -Gel	Gel	2.04731.782	9x250 mL (glass bottles)	4,3 ± 0,2	27 ± 2	1 – 3	aerobic
		TransFast® -Broth	Broth	2.04727.782	9 x 250 ml (glass bottles)	6,1 ± 0,2	27 ± 2	1 – 3	aerobic
		PDA	Agar	8.43329.244	6 x 200 ml (glass bottles)	5,6 ± 0,2	25-30 20-25	< 2 5-7	aerobic
Yeast, Moulds		YGC	Agar	8.43328.244	6 x 200 ml (glass bottles)	6,6 ± 0,2	25 ± 2	3 – 5	aerobic