

TECHNICAL SHEET

B346	UNIVERSAL BEER AGAR (UB AGAR)					
Formula						
Ingredients:		gms/lit.				
Peptonized milk		15.00				
Yeast extract		6.10				
Dextrose		16.10				
Tomato juice		12.20				
Dipotassium phosphate		0.31				
Monopotassium phosphate		0.31				
Magnesium sulphate		0.12				
Sodium chloride		0.006				
Ferrous sulphate		0.006				
Manganese sulphate		0.006				
Agar		12.00				
Final pH (at 25°C): 6.3 ± 0.2						
Directions:						
Suspend 62.158 grams in 750 ml of distilled water. Heat to boiling to dissolve the medium completely. Add 250 ml beer, without degassing, to the hot medium and mix gently. Dispense as desired and sterilize by autoclaving at 15 lbs pressure (121°C) for 10 minutes. If required, add 1 mcg/ml of Cycloheximide to sterile medium prior to dispensing.						
Principle:						
Peptonized milk, yeast extract, dextrose and salts provide all essential growth nutrients. Tomato juice gives acidic environment. The organisms which survive or grow in wort and beer during the beer manufacturing can be recovered due to this particular composition of the medium.						
QC Tests – (I) Dehydrated Medium						
Colour:		Cream to yellow				
Appearance:		Homogeneous Free Flowing powder				
(II) Rehydrated medium						
pH (post autoclaving/heating):		6.3 ± 0.2				
Colour (post autoclaving/heating):		Medium amber				
Clarity (post autoclaving/heating):		Clear to slightly opalescent				
(III) Q.C. Test Microbiological						
Cultural characteristics observed after an incubation at 35-37°C for 40-48 hours with added cycloheximide						
MICROORGANISM (ATCC)		GROWTH				
Acinetobacter calcoaceticus (19606)		Good -luxuriant				
Lactobacillus fermentum (9338)		Good -luxuriant				
Lactobacillus acidophilus (4356)		Good -luxuriant				
Proteus vulgaris (13315)		Fair to good				
Lactobacillus johnsonii (11506)		Good -luxuriant				
Pediococcus acidilacti (8081)		Good -luxuriant				
Precautions :		1. For Laboratory Use. 2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.				
Limitations :		1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.				
Use:		For culturing microorganisms of significance in the brewing industry.				
Storage:		Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
Packing:		500 gm. bottle				
Product profile:		Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B346	62.158 g/l	8.04L	6.3 ± 0.2	Beer	121°C / 10minutes	

Refer disclaimer Overleaf

Disclaimer:

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related BIOMARKLABORATORIES publications.

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