

BAT AGAR

A selective medium for the detection of *Alicyclobacillus* spp.

Dehydrated media	
Code number:	500 g: BTA20500, 5 kg: BTA25000
Colour:	Yellowish
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	5,0 – 5,4

Direction: Suspend **29 g** in one litre of distilled water and heat with frequent agitation until the medium boils well. Sterilise by autoclaving at 115 °C for 15 minutes. If adjustment of pH is necessary to pH 4 (approx.), cool to 50 °C and add aseptically 1n sulphuric acid (approx.: 1,7 ml) to the medium.

Warning!

The medium is heat sensitive.

No further sterilisation is necessary or desirable.

Once acidified with sulphuric acid, the medium should not be re-heated.

Prepared media	
Bottled media:	100 ml: BTA30100, 500 ml: BTA30500
Plated media:	55 mm: BTA50055, 90 mm: BTA50090
Colour:	Yellowish
pH (25 °C):	5,1 – 5,3

Direction: If adjustment of pH is necessary, complete according to direction of the dehydrated media and dispense aseptically into sterile Petri-dishes. Media in Petri-dishes are ready to use.

FORMULA in g/l

Peptones	2,000
Glucose	5,000
Magnesium sulphate	0,500
Calcium chloride	0,250
Ammonium sulphate	0,200
Mixture of minerals	0,001
Buffers	3,000
Agar	18,000

Note: The typical formula can be adjusted to obtain optimal performance.

Storage conditions: Store the dehydrated media tightly closed in a dry place at room temperature. Store the bottled media protected from light at room temperature. Store the plated media protected from light at 2-8 °C. Use before the expiry date on the label.

Quality control:

Test strains	Incubation temp: 37 °C	Growth	Incubation time: 48 h
<i>Alicyclobacillus acidoterrestris</i>	ATCC 49025	Good	
<i>Escherichia coli</i>	ATCC 25922	Inhibited	
<i>Staphylococcus aureus</i>	ATCC 29213	Inhibited	

References: First Standard IFU-Method on the Detection of *Alicyclobacillus* in Fruit Juices. April 2003.

For professional use only!