

WL NUTRIENT AGAR

A non-selective medium for the control of industrial fermentation, particularly the processing of beer.

Dehydrated media	
Code number:	500 g: WLN20500, 5 kg: WLN25000
Colour:	Beige
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	5,3 – 5,7

Direction: Suspend **75 g** in one litre of distilled water and heat with frequent agitation until the medium boils well. Sterilise by autoclaving at 121 °C for 15 minutes.

Prepared media	
Bottled media:	100 ml: WLN30100, 500 ml: WLN30500
Plated media:	55 mm: WLN50055, 90 mm: WLN50090
Colour:	Greenish
pH (25 °C):	5,4 – 5,6

Direction: Dispense the melted bottled media aseptically into sterile Petri-dishes. Media in Petri-dishes are ready to use.

FORMULA in g/l

Peptones	9,2000
Glucose	50,0000
Potassium chloride	0,5500
Calcium chloride	0,1250
Magnesium sulphate	0,1250
Ferric chloride	0,0025
Manganese sulphate	0,0025
Bromocresol green	0,0220
Agar	15,0000

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: 30 °C	Growth	Incubation time: 72 h
<i>Lactobacillus fermentum</i> ATCC 9338		Good	
<i>Saccharomyces cerevisiae</i> ATCC 9763		Good	

References: Green and Gray (1950) Wallerstein Lab. Commun. 13: 357.

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