FoodChek™
Food safety, simplified.

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Actero™ Universal Beer Agar Product Information

Catalogue No.	Description
FCM-157	Actero™ Universal Beer Agar (500 G)
FCM-156	Actero™ Universal Beer Agar (2 KG)
FCM-155	Actero™ Universal Beer Agar (10 KG)

INTENDED USE

Universal Beer Agar was formulated by Kozulis and Page to isolate and enumerate a wide variety of bacteria and yeast which are encountered in the brewing industry. The selectivity of this agar allows only the growth of these organisms in the presence of hops constituents and alcohol. The addition of beer to the formulation inhibits the growth of transient airborne microorganisms.

Formula* per Liter:

Tomato Juice Solids 12.2g
Yeast Extract 6.1g
Monopotassium Phosphate 0.31g
Magnesium Sulfate 0.12g
Manganese Sulfate.....6.0mg
Dextrose 16.1g
Sodium Chloride.....6.0mg
Dipotassium Phosphate.....0.31g
Ferrous Sulfate.....6.0mg
Peptonized Milk.....15.0g
Agar 12.0g

Final pH: 6.3 ± 0.2 at 25°C
** Grams per liter may be adjusted or formula supplemented to obtain desired performance.*

PREPARATION

Mix 62 grams of the medium in 750mL of purified water and heat to a boil with repeated stirring to dissolve completely. While the medium is hot, add and mix 250mL of beer without degassing. Distribute and autoclave at 121°C for 10 minutes.

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogeneous, free flowing, and light beige to beige.
2. Visually the prepared medium is amber and clear to trace hazy.
3. Expected cultural response after 24-72 hours at 30°C.

Organism	Result
Lactobacillus casei ATCC® 393	Growth
Lactibacillus fermentum ATCC® 9338	Growth
Saccharomyces cerevisiae ATCC® 9763	Growth

Storage Instructions:

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing, or if the color has changed from the original light beige to beige color.