FoodChek™
Food safety, simplified.

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Actero™ Barney Miller Agar Product Information

Catalogue No.	Description
FCM-160	Actero™ Barney Miller Agar (500 G)
FCM-159	Actero™ Barney Miller Agar (2 KG)
FCM-158	Actero™ Barney Miller Agar (10 KG)

INTENDED USE

Barney Miller Agar is used for the detection and enumeration of beer spoilage microorganisms. This medium was developed by Barney, Kot, and Chicoye at Miller Brewing Company to detect the presence of lactic acid bacterium. This group of organisms is extremely tolerant of the inhospitable conditions that are a direct result of the brewing process.

Formula* per Liter:
Maltose..... ....15.0g
Dextrose 10.0g
Di-peptone 5.0g
Potassium Acetate 3.0g
Beef Extract..... 2.0g
L- Malic Acid 0.5g
Tween 80..... ..0.5g
L-Cysteine, HCL 0.2g
Agar..... .....15.0g
Final pH: 5.6 ± 0.1 at 25°C
** Grams per liter may be adjusted or formula supplemented to obtain desired performance.*

PREPARATION

Mix 66.2 grams of the medium in 750mL of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. While the medium is hot, add and mix 250mL of beer without degassing. Distribute and autoclave at 121°C for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

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

Organism	Result
Lactobacillus brevis SABMCC 791	Growth
Lactobacillus delruekii SABMCC 914	Growth
Pediococcus acidilactici SABMCC 600	Growth
Pediococcoccus damnosus SABMCC 737	Growth
Lactobacillus paracasei SABMCC 916	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.