

Culture Media

WLN-050P

Data sheet

Use

For total bacterial count, fungi and yeasts in worts, beers, and other fermentation products by the membrane filtration method.

Formula

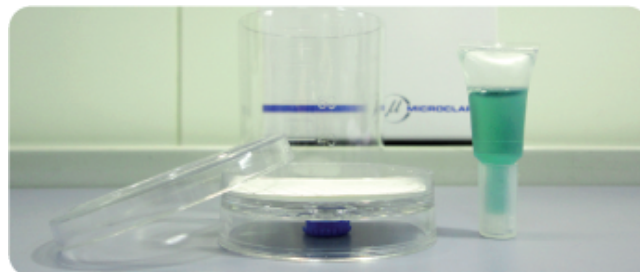
Yeast Extract	4,0
Pancreatic digest of casein	5,0 g/l
Dextrose	50,0 g/l
Potassium Phosphate, Monobasic	0,55 g/l
Potassium chloride	0,425 g/l
Calcium chloride	0,125 g/l
Manganese Sulfate	0,125 g/l
Ferric chloride	0,0025 g/l
Manganese Sulfate	0,0025 g/l
Bromocresol Green	0,022 g/l

Precautions

- For industrial use only .
- Follow proper procedures for handling and disposing of infectious materials laboratory .

Directions

- 1) Remove the protective bag, remove the plug from the base .
- 2) Place the monitor on the connector previously placed on the manifold or drilled silicone stopper.
- 3) Remove the lid of the funnel and pour the sample into the funnel.
- 4) Apply vacuum just long enough to pull the sample through the filter.
- 5) Remove the rubber stopper of the collector to remove the remaining empty and then replace the cap on the collector.
- 6) Remove the funnel and distribute the culture media over the membrane filter. Be careful not to touch the filter with the tip of the ampoule.
- 7) Apply vacuum briefly to allow the culture media to go through the membrane and be absorbed by the cellulose pad, the time required for the medium crop does not fully rest on the filter (this must not be supersaturated or dry) and flow to the pad on the bottom of the monitor.
- 8) Remove the lid from the funnel and cover the base with it. Remove the base from the manifold or silicone stopper and close the bottom port of the base with the previously removed plug.
- 9) Incubate the so created Petri dish, inverted according to the culture media.



Reading results

Incubation: For 48 to 72 hs at $35 \pm 2^\circ\text{C}$

Interpretation of results: The bacterial colonies can appear non-pigmented to white, with a smooth or rough texture. Yeast appear as creamy, white larger colonies

Limitations

- 1) Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.

QC Test

QC TEST MICROBIOLOGICAL

Colonias características observadas después de 24 horas a $32 \pm 2^\circ\text{C}$

MICROORGANISMS (ATCC)	RECOVERY RATE
<i>Escherichia coli</i> (25922)	$\geq 50\%$
<i>Saccharomyces cerevisiae</i> (2601)	$\geq 50\%$

Cultural characteristics observed after 72 hs at 37°C

STERILITY	RECOVERY RATE
	No growth

pH: 5.5 ± 0.2

Shelf life

12months.

Storage

Store at room temperature.

Code

WLN-050P

Packaging

Box of 50 plastic ampoules .

For industrial use only.