



TECHNICAL DATA SHEET

DESCRIPTION LYSINE AGAR, 55MM PLATES

SGL PRODUCT CODE 8375

A synthetic medium for the isolation of wild yeast in pitching yeast in the brewing industry. This medium suppresses pitching yeasts.

FORMULATION

Typical product composition*:

COMPONENT	WEIGHT / VOLUME
Glucose	44.5 g
Potassium dihydrogen phosphate	1.78 g
Magnesium sulphate	0.89 g
Calcium chloride anhydrous	0.178 g
Sodium chloride	0.089 g
Adenine	0.00178 g
DL-methionine	0.000891 g
L-histidine	0.000891 g
DL-tryptophan	0.000891 g
Boric acid	0.0000089 g
Zinc sulphate	0.0000356 g
Ammonium molybdate	0.0000178 g
Manganese sulphate	0.0000356 g
Ferrous sulphate	0.0002225 g
Lysine	1.0 g
Inositol	0.02 g
Calcium pantothenate	0.002 g
Aneurine	0.0004 g
Pyridoxine	0.0004 g
p-aminobenzoic acid	0.0002 g
Nicotinic acid	0.0004 g
Riboflavin	0.0002 g
Biotin	0.000002 g
Folic acid	0.000001 g
Potassium lactate 50%	10.0 ml
Agar	17.8 g
Purified water	1000 ml

*Product may be adjusted and/or supplemented to meet performance criteria

QUALITY CONTROL SPECIFICATION

PHYSICAL TESTS	SPECIFICATION CRITERIA
Appearance	Clear colourless gel
pH at 20-25°C	4.8 ± 0.2

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STERILITY TESTS	SPECIFICATION CRITERIA
Incubation at 20-25°C for 5 days	No growth detected
Incubation at 35-37°C for 5 days	No growth detected
Incubation at 42-45°C for 5 days	No growth detected

GROWTH PROMOTION / INHIBITION TESTS	SPECIFICATION CRITERIA
<i>Saccharomyces cerevisiae</i> NCPF 3178	No growth or weak growth at 28-32°C incubation after not more than 2 days

NMT = Not more than

NLT = Not less than

CFU = Colony forming units

Additional specification testing may be performed as requested by the customer.

Manufactured in compliance with ISO 9001 (Ref No FM37824) and tested in accordance with ISO 11133 by a UKAS (ISO 17025) accredited laboratory (Ref No. 4356).