

**BIOMARK Laboratories-INDIA**

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**TECHNICAL SHEET**

<b>B346</b>	<b>UNIVERSAL BEER AGAR (UB AGAR)</b>				
<b>Formula</b>					
<b>Ingredients :</b>		<b>gms/lit.</b>			
Peptonized milk		15.00			
Yeast extract		6.10			
Dextrose		16.10			
Tomato juice		12.20			
Dipotassium phosphate		0.31			
Monopotassium phosphate		0.31			
Magnesium sulphate		0.12			
Sodium chloride		0.006			
Ferrous sulphate		0.006			
Manganese sulphate		0.006			
Agar		12.00			
Final pH (at 25°C) : 6.3 ± 0.2					
<b>Directions :</b>					
Suspend 62.158 grams in 750 ml of distilled water. Heat to boiling to dissolve the medium completely. Add 250 ml beer, without degassing, to the hot medium and mix gently. Dispense as desired and sterilize by autoclaving at 15 lbs pressure (121°C) for 10 minutes. If required, add 1 mcg/ml of Cycloheximide to sterile medium prior to dispensing.					
<b>Principle :</b>					
Peptonized milk, yeast extract, dextrose and salts provide all essential growth nutrients. Tomato juice gives acidic environment. The organisms which survive or grow in wort and beer during the beer manufacturing can be recovered due to this particular composition of the medium.					
<b>QC Tests - (I) Dehydrated Medium</b>					
	Colour :	Cream to yellow			
	Appearance :	Homogeneous Free Flowing powder			
<b>(II) Rehydrated medium</b>					
	pH (post autoclaving/heating) :	6.3 ± 0.2			
	Colour (post autoclaving/heating) :	Medium amber			
	Clarity (post autoclaving/heating) :	Clear to slightly opalescent			
<b>(III) Q.C. Test Microbiological</b>					
	Cultural characteristics observed after an incubation at 35-37°C for 40-48 hours with added cycloheximide				
	MICROORGANISM (ATCC )	GROWTH			
	Acinetobacter calcoaceticus (19606)	Good -luxuriant			
	Lactobacillus fermentum (9338 )	Good -luxuriant			
	Lactobacillus acidophilus (4356 )	Good -luxuriant			
	Proteus vulgaris (13315 )	Fair to good			
	Lactobacillus johnsonii (11506)	Good -luxuriant			
<b>Precautions :</b>	1. For Laboratory Use. 2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.				
<b>Limitations :</b>	1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.				
<b>Use :</b>	For culturing microorganisms of significance in the brewing industry.				
<b>Storage :</b>	Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
<b>Packing :</b>	500 gm. bottle				
<b>Product profile:</b>	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
<b>B346</b>	62.158 g/l	8.04L	6.3 ± 0.2	Beer	121°C / 10minutes