



## TECHNICAL DATA SHEET

**DESCRIPTION** YEAST AND MOULD AGAR + COPPER SULPHATE, 90MM PLATES

**SGL PRODUCT CODE** 7638

A medium used for the isolation and maintenance of yeasts and moulds. The addition of 1.76g/litre copper sulphate enables the detection of wild yeasts in beer.

### FORMULATION

Typical product composition\*:

COMPONENT	WEIGHT / VOLUME
Yeast extract	3.0 g
Malt extract	3.0 g
Enzymatic digest of animal tissue	5.0 g
Glucose	10.0 g
Copper sulphate	1.76 g
Agar	20.0 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, green-blue coloured gel
pH at 20-25°C	6.2 ± 0.2

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	Full or partial inhibition of growth compared to control at 29-31°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).