



Wort Broth

M333

Wort Broth is used for the cultivation of yeasts.

Composition**

Ingredients	Gms / Litre
Malt extract	15.000
Peptic digest of animal tissue	0.780
Maltose	12.750
Dipotassium phosphate	1.000
Ammonium chloride	1.000
Dextrin	2.750
Final pH (at 25°C)	4.8±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 33.28 grams in 1000 ml distilled water containing 2.35 grams of glycerol. Heat if necessary, to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well and dispense as desired.

Principle And Interpretation

Wort Broth is formulated as described by Parfitt (1) for the cultivation of fungi especially yeasts in syrups and butter. Wort Broth is especially designed to propagate the multiplication of yeasts and often it has been employed as a semi-selective or enrichment medium. Yeast grows well in culture media containing dextrin or maltose in acidic environment.

In this medium peptic digest of animal tissue and malt extract provide nitrogenous and other nutrients for the growth of yeasts. Dextrin and maltose are fermentable carbohydrates. The high acidic pH inhibits many bacteria. Phosphate buffers the medium.

Quality Control

Appearance

Light yellow to brownish yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Yellow coloured opalescent solution in tubes that may contain a flocculent precipitate.

Reaction

Reaction of 3.33% w/v aqueous solution at 25°C. pH : 4.8±0.2

pH

4.60-5.00

Cultural Response

M333: Cultural characteristics observed with added glycerol after an incubation at 25-30°C for 40-48 hours.

Organism	Inoculum (CFU)	Growth
Cultural Response		
* <i>Aspergillus brasiliensis</i> ATCC 16404	50-100	luxuriant
<i>Candida albicans</i> ATCC 10231	50-100	luxuriant
<i>Saccharomyces cerevisiae</i> ATCC 9763	50-100	luxuriant
<i>Saccharomyces uvarum</i> ATCC 28098	50-100	luxuriant

Note: *-Formerly known as *Aspergillus niger*

Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.

Reference

1.Parfitt, 1933., J. Dairy Sci., 19 : 141.

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Disclaimer :

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