



PRODUCT INFORMATION

Used for the cultivation of yeast, mold and bacteria encountered in industrial fermentation and brewing processes. May be used for viable counts of baker's yeast at pH 5.5. Developed by Green and Gray during fermentation studies.

WL NUTRIENT AGAR (WALLERSTEIN LABORATORY)

Material 5027

PHYSICAL CHARACTERISTICS:

Appearance: Prepared medium is slightly opalescent blue-green with trace to slight haze

pH: 5.3 - 5.7 @25°C

GROWTH RECOVERY:

Test Organisms	Expected Results
<i>Escherichia coli</i> ATCC® 25922	Good to heavy growth
<i>Lactobacillus fermentum</i> ATCC® 9338	Minimal to good growth
<i>Proteus mirabilis</i> ATCC® 12453	Good to heavy growth
<i>Saccharomyces cerevisiae</i> ATCC® 9763	Good to heavy growth

STORAGE AND HANDLING INSTRUCTIONS:

Store sealed sleeves inverted at 2-8°C upon receipt. Do not heat or freeze and minimize exposure to light. Plates should be warmed to room temperature prior to use - not to exceed 30°C. Product expiry is 183 days (6 months) from the date of manufacture. Reference our *Prepared Media Storage and Handling* document for additional information.

FORMULA* (per Liter):

Yeast Extract.....	4.0g
Casein Digest Peptone.....	5.0g
Dextrose.....	50.0g
Potassium Phosphate Monobasic	0.55g
Magnesium Sulfate.....	0.125g
Manganese Sulfate.....	0.0025g
Calcium Chloride.....	0.125g
Potassium Chloride.....	0.425g
Ferric Chloride.....	0.0025g
Bromocresol Green.....	0.022g
Agar.....	20.0g

*Adjusted and/or supplemented as required to meet performance criteria

S² Media

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