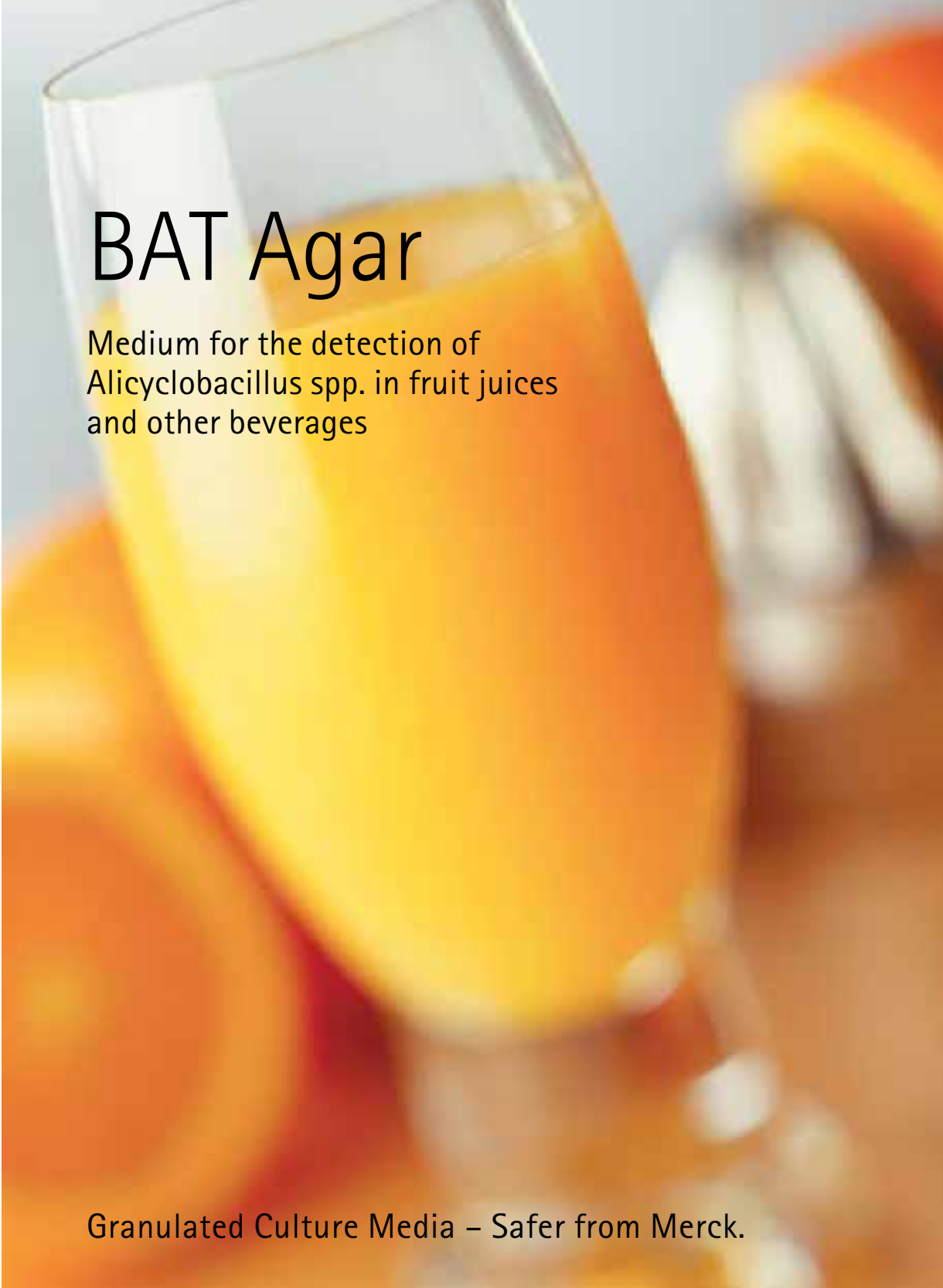




BAT Agar

Medium for the detection of
Alicyclobacillus spp. in fruit juices
and other beverages



Granulated Culture Media – Safer from Merck.



BAT Agar



Art. Nr. 1.07994.0500
(500 g)

Medium for the detection of *Alicyclobacillus* spp.

Alicyclobacilli are aerobe, gram-positive spore forming bacteria, whose optimum of growth is at low pH-value and increased temperatures. Alicyclobacilli are spoilage organisms especially effecting the quality of fruit juices. (CERNY et al. 1984, BAUMGART und MENJE 2000)

The medium complies with First Standard IFU-Method on the Detection of *Alicyclobacillus* in Fruit Juices (2003).

Mode of action

The BAT agar supports the growth of *Alicyclobacilli*. The low pH-value in combination with the high incubation temperature inhibit the contaminating flora in growth.

Typical composition (g/litre)

Yeast extract 2.0; D(+) glucose 5.0; Calcium chloride 0.25; Magnesium sulfate 0.5; Ammonium sulfate 0.2; Potassium-dihydrogenphosphate 3.0; Agar-Agar 18.0;
Trace Minerals Solution: (already included in the medium)
Calcium chloride 0.00066; Zinc sulfate 0.00018; Copper sulfate 0.00016; Manganese sulfate 0.00015; Cobalt chloride 0.00018; Boric acid 0.00010; Sodium molybdate 0.00030

Quality control

Teststrains	Growth
<i>Alicyclobacillus acidocaldarius</i> DSMZ 446	good
<i>Alicyclobacillus acidoterrestris</i> DSMZ 2498	good
<i>Alicyclobacillus cycloheptanicus</i> DSMZ 4006	good
<i>Alicyclobacillus hesperidium</i> DSMZ 12766	good
<i>Staphylococcus aureus</i> ATCC 25923	none
<i>Escherichia coli</i> ATCC 25922	none

Preparation

Dissolve 29.0 g in 1 litre of demin. water and heat to boiling until completely dissolved.

Note: The medium has a spontaneous pH of 5.3 ± 0.2 in order to maintain the gel strength during autoclavation. Adjustment of the pH to 4.0 ± 0.2 is made after the autoclavation. Autoclave (15 min. at 121 °C)

Cool to 45-50 °C. Adjust the pH to 4.0 ± 0.2 by adding 1.7 ml NH_2SO_4 . Mix well and pour into petri dishes.

pH: 4.0 ± 0.2 at 25 °C

The prepared medium is clear and yellowish. The prepared plates can be stored for up to 2 weeks at +2-8 °C. Keep protected from light and drying.

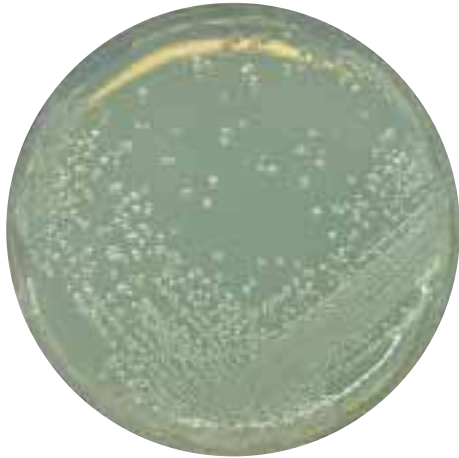
Application and interpretation

- Inoculate the medium by spreading 0.1 ml on the surface.
- Membranefilter technique can be used with samples being filterable.
- Incubation for 3-5 days at 45 ± 1.0 °C.
- Count all colonies growing on the BAT agar as suspicious *Alicyclobacilli*.
- Confirm the suspicious colonies by further testing.

Further information about the advantages of Merck's Granulated Culture Media you will find in the following promotion materials:

- Granulated Culture Media (W.28611.2)
- TSE - "low risk" products (W.28612.0)





Alicyclobacillus acidoterrestris DSMZ 2498



Literature

BAUMGART, J. and MENJE, S.: *The Impact of Alicyclobacillus acidoterrestris on the Quality of Juices and Soft Drinks.*

• *Fruit Processing* 7; 251 – 254 (2000)

CERNY, G., HENNLICH, W. und PORALLA, K.: *Fruchtsaftverderb durch Bacillen: Isolierung und Charakterisierung des Verderberregers.* • *Zeitschrift für Lebensmittel-Untersuchung und -Forschung* 179; 224 – 227 (1984)

IFU Working Group Microbiology: *First Standard IFU-Method on the Detection of Alicyclobacillus in Fruit Juices.*

• (April 2003)



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