

PIKA FASTORANGE® B AGAR

Agar for the detection of beer spoiling microorganisms

Cat. No. 2036-2

Description	Amount	Storage
Culture medium for the detection of beer spoiling bacteria and Dekkera (Brettanomyces) yeasts.	12 x 170 mL	Store dark at room temperature



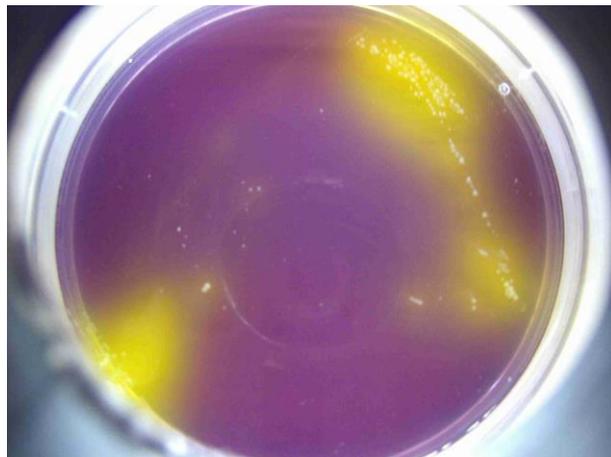
Warning! Read the manual and the Safety Data Sheets before starting the analysis. Safety Data Sheets are available in the download area from www.pika-weihenstephan.com. All handling steps should be performed under sterile conditions. Wear appropriate protective clothing.

For *in vitro* use only.

Product description

PIKA FastOrange® B Agar is a culture medium which was developed especially to detect microbial contaminations during the brewing process and in brewery products. Beer Spoilers like acid producing lactic acid bacteria and Pediococci are easily detected by a color change of the culture medium from violet to yellow.

In case that no other viable microorganisms are present in the sample, also Dekkera (Brettanomyces) yeasts may be detected. For the specific detection of Brettanomyces yeasts we recommend FastOrange® BRETT Agar (Cat. No. 2037-2).



Detectable microorganisms

Microorganism	Growth conditions
Lactic acid bacteria (Lactobacillaceae) - Lactobacillus sp. - Pediococcus sp.	aerobic and anaerobic
Acetic acid bacteria (Acetobacteriaceae) - Acetobacter sp. - Gluconobacter sp.	aerobic
Gram negative beer spoiling bacteria, including - Pectinatus sp. - Megasphaera sp.	anaerobic
Beer spoiling yeast, including - Dekkera sp. (Brettanomyces)	aerobic and anaerobic

Growth of brewer's yeast and most other yeasts is suppressed.

Guidelines for use

Agar preparation

- Heat bottle in a 90°C water bath to melt the agar. Alternatively, heat uncapped bottle in a microwave on a low setting until agar has melted.

Important! Always remove cap before microwaving the bottle, otherwise it might explode!

- Prepare Agar:

Sample type	Agar plates
Clear liquids and filtered samples	Agar plates: pour liquid agar into sterile, vented Petri dishes and let cool to solidify.
Yeast containing and turbid, non filterable liquids	Pour plates: store melted agar at 50°C until sample processing

- Avoid long holding times for liquid agar, and avoid repeated melting of agar.

Important! Once melted, agar always should be completely used. Multiple heating or melting should be avoided as the agar will then lose its growth supporting characteristics.

Never autoclave or sterilize the agar.

Depending on the sample type, the following procedures are recommended:

A. Clear samples (e.g. beer, water, filtered samples) or small volumes of turbid samples

- Add sample to FastOrange® B Agar plates:
 - Membrane filters: place filter direct on agar plate, take care not to trap air bubbles between filter and Agar surface.
 - Liquids: streak direct on Agar plate.
- Incubate enriched samples at 25 ± 2°C for 2-7 days.

B. Turbid / not filterable samples (e.g. yeast containing beer or fermenter samples)

1. Pour liquid sample into a sterile Petri dish. The sample volume should not exceed 20-30% of the total volume of Petri dish.
2. Add about the double volume of melted Fast Orange® B Agar (kept liquid at 50°C) to the sample.
3. Mix sample and liquid Agar thoroughly by swirling the plate and then let plate cool down to solidify.
4. Incubate enriched samples at 25 ± 2°C for 2-7 days.

Results of visual evaluation

Sample type	Samples have to be regarded as positive if
Clear liquids and filtered samples	<ul style="list-style-type: none">- Growth of colonies on the agar or membrane- For acid producing microorganisms: color change of agar from violet to yellow
Yeast containing and other turbid, non filterable samples	<ul style="list-style-type: none">- Growth of colonies in or on the agar- For acid producing microorganisms: color change of agar from violet to yellow

We recommend

Microscopic examination and / or PCR analysis to further characterize and identify bacteria and yeasts.

General information

Store the product in the dark at room temperature (max. 25°C). Cooling below 25°C is NOT necessary.

Due to manufacturing, slightly differences in color of culture medium may occur between bottles. This is NOT influencing product quality.

Best before date for unopened product is given on the outer label. After opening we cannot guarantee for shelf life.

The product is not suitable for human or animal consumption. It must not be used for the direct propagation of microorganisms which later are used for food production or might get into contact with food

FastOrange® B Products

B Bouillon	(12 x 240 mL)	Art.-Nr. 2036-1
B Agar	(12 x 170 mL)	Art.-Nr. 2036-2
B Ready to Use Tubes	(48 x 5 mL) with 48 Swabs	Art.-Nr. 2036-3
B Tubes	(48 x 5 mL)	Art.-Nr. 2036-10
B Enrichment Bottles	(15 x 50 mL)	Art.-Nr. 2036-11



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Notes: The relevant antibiotics/fungicides contained in the medium fall short of critical values that require monitoring or declaration according to regulation (EG) 1907/2006 (REACH). When properly applied, the medium may be disposed of through the normal sewage system. It is strongly recommended to inactivate the live microorganisms in any enriched sample by heating to 121°C/250°F for 20 min (autoclave) to exclude a release of live microorganisms. Although this information was collected thoroughly, we cannot guarantee that any of the content is incomplete or incorrect. We do not take over any warranty for consequences which are resulting from improper handling or incorrect use of this product. Additionally, always comply with the applicable laws, regulations and directives of your country. PIKA Weihenstephan® and FastOrange® are registered trademarks in Germany and other countries.