

UBA Medium

Catalog : HB0386-1

UBA Medium is used for the detection of anaerobe in beer.

Approximate Formula:

Ingredients	gm/liter
Yeast Extract	6.1
Peptonized Milk	15.0
Tomato Juice	12.2
Dextrose	16.1
Dipotassium Phosphate	0.31
Monopotassium Phosphate	0.31
Magnesium Sulfate	0.12
Sodium Chloride	0.006
Ferrous Sulfate	0.006
Manganese Sulfate	0.006
Agar	12.0
Final pH6.3±0.2 at 25℃	

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

Directions:

Suspend 62.0g of the medium in 750ml of distilled water or deionized water. Mix thoroughly. Heat with frequent agitation and boil for 1 minute to completely dissolve the powder. While the medium is still hot, add 250 ml beer.(not degassed) and mix well. Dispense into flasks. Sterilize in an autoclave at 121℃(15 lbs.) for 10 minutes.

Principle and Interpretation:

Yeast extract is a source of trace elements, vitamins and amino acids. Peptonized milk contains lactose as an energy source. Tomato juice is a source of carbon, protein and nutrients. Dextrose provides additional carbon. Dipotassium and monopotassium phosphates provide buffering capability. Magnesium sulfate, ferrous sulfate and manganese sulfate are sources of ions that stimulate metabolism. Sodium chloride provides essential ions. Agar is the solidifying agent.

Appearance:

Dehydrated medium is a free-flowing yellowish powder. The prepared medium is a kind of yellowish-brown transparent gel.

Precautions:

This medium is for laboratory use only. Dried medium which is caking or color variation cannot be used.

Storage conditions and Shelf life:

UBA Medium must be stored tightly capped in the original container at 5-30℃.The dehydrated medium has a shelf life of 5 years from date of manufacturing. Prepared medium may be stored, out of direct light at 2-8℃.

Quality control:

Prepare the medium per label directions. Inoculate and incubate at 36±1℃ for 48±2 hours.

Microorganism	Strains Number	Inoculum (CFU)	Recovery
<i>Bulgarian subspecies of Lactobacillus deri</i>	CICC 6032	20-200	Good
<i>Lactobacillus acidophilus</i>	CICC 6005	20-200	Good

Reference:

1. Kozulis and Page. 1968. Proc. Am. Soc. Brewing Chemists, p. 52.
2. Murphy and Saletan. 1970. Tech. Q. Master Brew. Assoc. Am. 7:182.
3. MacFaddin. 1985. Media for isolation-cultivation-identification-maintenance medical bacteria, vol.1. Williams & Wilkins, Baltimore, Md.