



## BAT-Agar

Version: 07/2022  
M&S item numbers: 5012 (4 x 125 ml) and 4012 (24 x 10 ml)  
Profile: Polycarbonate bottles and glass tubes  
Color: Beige  
Storage: Dark and dry at 4 – 12 °C  
Shelf life: 8 months after production

### Description and application range

BAT-Agar is used for the detection and determination of *Alicyclobacillus* sp. in fruit juices and other beverages and samples. Bacteria of genus *Alicyclobacillus* have optimum growth conditions at low pH and increased temperatures. The composition of the BAT-medium additionally supports their development. The growth of accompanying organisms is widely inhibited by the low pH value and the high incubation temperature. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

### Typical composition

Yeast extract	2.0 g/l
Dextrose	5.0 g/l
Potassiumdihydrogenphosphate	3.0 g/l
Magnesium sulfate	0.5 g/l
Calcium chloride	0.25 g/l
Ammonium sulfate	0.2 g/l
Trace element solution	1.0 ml/l
Bacteriological Agar	15.0 g/l

Final pH: 4.0 ± 0.2 at 25 °C

### Microbiological quality control

#### Bacterial contamination

Incubation: aerobically at room temperature for 3 days, specification: no growth

#### Productivity qualitative analysis

Incubation: aerobically at 44 ± 1 °C for 48 ± 2 h, approx. inoculum: 1,000 – 10,000 CFU

Microorganism	Test strain	Specification	Appearance
<i>Alicyclobacillus acidoterrestris</i>	DSM 2498	Good growth	White to beige
<i>Escherichia coli</i>	WDCM 00012	No growth	No growth
<i>Enterococcus faecalis</i>	WDCM 00009	No growth	No growth



*Alicyclobacillus acidoterrestris* directly on BAT-Agar



*Alicyclobacillus acidoterrestris* on a membrane Filter on BAT-Agar