



Crystal violet-Agar

Version: 07/2022
M&S item numbers: 4051 (25 x 20 ml) and 5038 (4 x 250 ml)
Profile: Glass tubes and polycarbonate bottles
Color: Violet
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months after production

Description and application range

Crystal violet-Agar is used for the determination and colony count of wild type *Saccharomyces* – yeasts from beer. The composition of this medium supports the development of yeasts. Due to the low pH the growth of bacteria is suppressed. The presence of crystal violet inhibits the growth of wild type non-*Saccharomyces* yeasts and *Saccharomyces* culture yeasts. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

Yeast extract	10.0 g/l
Enzymatic digest of soy flour	10.0 g/l
Dextrose	20.0 g/l
Crystal violet	0.02 g/l
Bacteriological Agar	15.0 g/l

Final pH: 5.5 ± 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 30 ± 1 °C for 48 - 72 h, streak method

Microorganism	Test strain	Specification	Appearance
<i>Schizosaccharomyces pombe</i>	DSM 70576	Moderate growth	Dark blue
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Moderate growth	Dark blue
Wild yeast	Isolated from young wine	Good growth	Dark blue
Wild yeast rose	Isolated from berries	Good growth	Dark blue

Note: Colonies growth beige when using a membrane filter