



Lysine-Agar

Version: 07/2022
M&S item numbers: 4055 (25 x 20 ml) and 5042 (4 x 250 ml)
Profile: Glass tubes and polycarbonate bottles
Color: Beige
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months after production

Description and application range

Lysine-Agar is used for the determination and colony count of “wild yeasts” in beverages, i.e. in beer. The composition of the medium supports the growth of wild yeasts, which are able to use lysine as sole source of nitrogen. This property is missing in the most culture yeasts. The low pH inhibits the development of accompanying bacteria. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

Dextrose	55.0 g/l
Potassium dihydrogen phosphate	2.0 g/l
Magnesium sulfate	1.0 g/l
Calcium chloride	0.2 g/l
Sodium chloride	0.1 g/l
Lysine	1.2 g/l
Inosit	0.03 g/l
Vitamin mix	5 drops
Bacteriological Agar	16.0 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 ± 3 h

Microorganism	Test strain	Specification	Appearance
<i>Schizosaccharomyces pombe</i>	DSM 70576	Growth	Beige colonies
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Growth	Beige colonies
<i>Brettanomyces bruxellensis</i>	DSM 70001	Growth	Beige colonies
<i>Rhodotorula bacarum</i>	DSM 70854	Growth	Rose colonies