



BAT-NPS

Version: 11/2022
M&S Item numbers: 1015 (50 / PK) und 1015-H (100 / PK)
Profile: Dehydrated nutrient pad sets 50 mm in petri dishes, sterile
Color: Beige
Storage: Dark and dry at room temperature
Shelf life: 2 years after sterilization

Description and application range

BAT-NPS are used for the detection and determination of colony count of *Alicyclobacillus sp.* in sugar, syrup, fruit juices and other beverages. Bacteria of genus *Alicyclobacillus* have optimal growth conditions at a low pH value and an increased incubation temperature. Their development is enhanced by the composition of the BAT-NPS. The growth of accompanying microorganisms is inhibited by the low pH value and 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 elements solution	1 ml/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 quantitative analysis

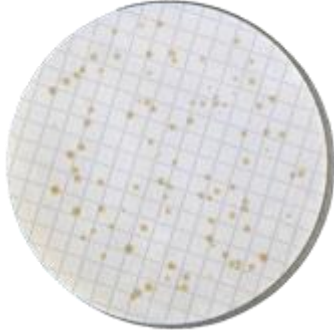
Incubation: aerobically at 44 ± 1 °C for 48 ± 2 h, approx. inoculum: 50 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Alicyclobacillus acidoterrestris</i>	DSM 2498	$P_R \geq 0.5$	White to beige colonies
<i>Escherichia coli</i>	WDCM 00012	No growth	No growth
<i>Enterococcus faecalis</i>	WDCM 00009	No growth	No growth

P_R productivity rate (recovery rate)



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Pure culture of *Alicyclobacillus acidoterrestris* after 72 hours at 45 °C