



Dextrose Tryptone-NPS

Version: 11/2022
M&S Item numbers: 1070 (50 / PK) und 1070-H (100 / PK)
Profile: Dehydrated nutrient pad sets 50 mm in petri dishes, sterile
Color: Grey
Storage: Dark and dry at room temperature
Shelf life: 2 years after sterilization

Description and application range

Dextrose Tryptone-NPS are used for the detection and isolation of mesophilic, thermophilic spoilage bacteria and other aerobic spore formers and thermophilic “flat sour” spore formers in food and canned food products. In the 1930s, the National Canners Association specified the use of Dextrose-Tryptone medium for isolating “flat sour” organisms from food products. The formulation contains a carbon and nitrogen source for general growth conditions. Bromocresol Purple is the pH indicator. Acid-producing bacteria cause color changing of the media from purple to yellow. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

Enzymatic digest of casein	10.0 g/l
Dextrose	5.0 g/l
Bromocresol purple	0.04 g/l

Final pH: 6.9 ± 0.2 at 25 °C

Microbiological quality control

Bacterial contamination

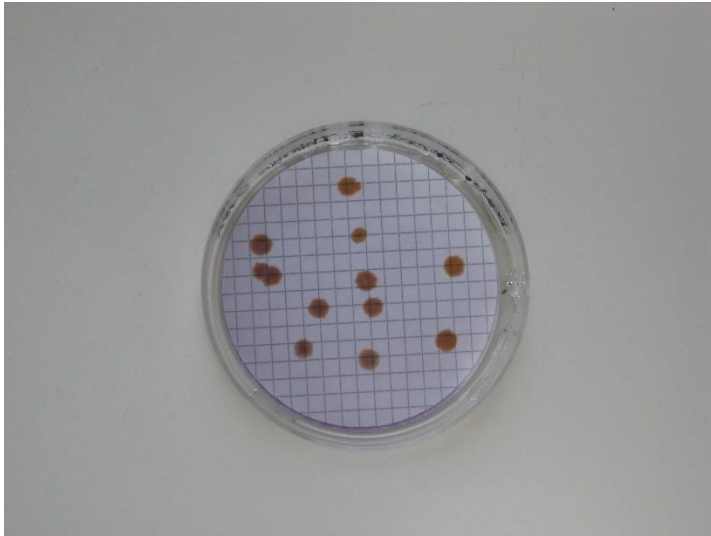
Incubation: aerobically at room temperature for 3 days, specification: no growth

Productivity quantitative analysis

Incubation: aerobically at 55 ± 2 °C for 24 - 48 h, approx. inoculum: 50 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Bacillus coagulans</i>	WDCM 00002	$P_R \geq 0.5$	Yellow colonies
<i>Bacillus stearothermophilus</i>	DSM 5934	$P_R \geq 0.5$	Orange-brownish colonies
<i>Escherichia coli</i>	WDCM 00012	No growth at 55 °C	No growth at 55 °C

P_R productivity rate (recovery rate)



Bacillus stearothermophilus 44 h at 55 °C



E. coli 21 h at 36 °C