Dr. Möller & Schmelz GmbH

Corporation for Applied Microbiology

PRY-NPS

Version: 11/2022

M&S Item numbers: 1143 (50 / PK) und 1143-H (100 / PK)

Profile: Dehydrated nutrient pad sets 50 mm in petri dishes, sterile

Color: Light brown

Storage: Dark and dry at room temperature

Shelf life: 2 years after sterilization

Description and application range

PRY-NPS are used for the enumeration and detection of preservative resistant yeasts, i.e. Zygosaccharomyces species, from beverages and other samples. Zygosaccharomyces species are tolerant against preservatives and can cause spoilage in food and beverages. The low pH value of this selective medium prevents growth of other yeasts such as Saccharomyces species. Mannitol is used as carbohydrate source while yeast extract provides the essential nutrient components. 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 10.0 g/l 10.0 g/l

Final pH: 3.5 ± 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 25 ± 1 °C for 3 - 5 days, approx. inoculum: 50 - 120 CFU

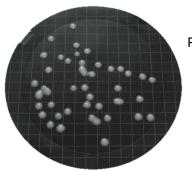
Microorganism	Test strain	Specification	Appearance
Zygosaccharomyces bailii	DSM 70492	P _R ≥ 0.85	White to beige colonies
Zygosaccharomyces rouxii	DSM 7525	Weak growth	White colonies
Saccharomyces cerevisiae	DSM 70449	No growth	No growth
Schizosaccharomyces pombe	DSM 70576	No growth	No growth
Pichia membranifaciens	DSM 70178	Growth	Light gray with rough surface

P_R productivity rate (recovery rate)



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Pure culture of Zygosaccharomyces bailii after 72 hours at 25 °C