



## Wort-NPS

Version: 11/2022  
M&S Item numbers: 1260 (50 / PK) und 1260-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

Wort-NPS are used for the detection and colony count of yeast and molds in beer, wine, soft drinks and other beverages. The complex nutrient composition of wort and the additional carbon sources Maltose, Dextrin and Glycerol provide optimal growth conditions yeast and molds from beer, wine and beverages containing fruit juices or fruit components. The low pH supports their development and at the same time slightly inhibits the growth of accompanying bacteria. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 2:2020 standard.

### Typical composition

Enzymatic digest of casein	0.75 g/l
Maltose	12.75 g/l
Dextrin	2.75 g/l
Glycerol	2.35 g/l
Di-Potassiumhydrogenphosphate	1.0 g/l
Ammonium chloride	1.0 g/l
Wort (malt extract)	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 quantitative analysis

Incubation: aerobically at 25 ± 1 °C for 48 ± 3 h, approx. inoculum: 50 – 120 CFU

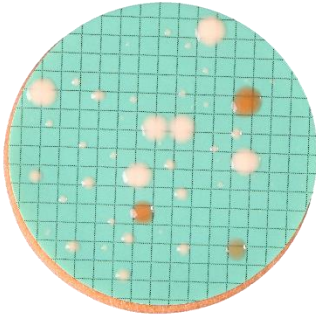
Microorganism	Test strain	Specification	Appearance
<i>Saccharomyces cerevisiae</i>	WDCM 00058	$P_R \geq 0.7$	Beige colonies
<i>Zygosaccharomyces rouxii</i>	DSM 7525	$P_R \geq 0.7$	Beige colonies
Wild yeast from wine	Wild strain	$P_R \geq 0.7$	Beige colonies

$P_R$  productivity rate (recovery rate)



**Dr. Möller & Schmelz GmbH**  
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Mixed culture of *Saccharomyces cerevisiae*, *Zygosaccharomyces rouxii*,  
*Brettanomyces bruxellensis* and *Rhodotorula mucilaginosa* after 3 days at  
30 °C