



mGreen Yeast & Mould-NPS

Version: 11/2022
M&S Item numbers: 1105 (50 / PK) und 1105-H (100 / PK)
Profile: Dehydrated nutrient pad sets 50 mm in petri dishes, sterile
Color: Light-green
Storage: Dark and dry at room temperature
Shelf life: 2 years after sterilization

Description and application range

mGreen Yeast & Mould-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 provides optimal growth conditions for yeast and moulds. The low pH supports their development and at the same time slightly inhibits the growth of accompanying bacteria. Due to the pH-indicator bromocresolgreen the colonies appear greenish and can turn to beige, if the pH further drops down. 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
Yeast extract	10.0 g/l
Dextrose	50.0 g/l
Magnesium sulfate	2.1 g/l
Potassiumdihydrogenphosphate	2.0 g/l
Thiamine	0,05 g/l
Bromocresolgreen	0.025 g/l

Final pH: 4.6 ± 0.2 at 25 °C

Microbiological quality control

Bacterial contamination

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

Productivity quantitative analysis

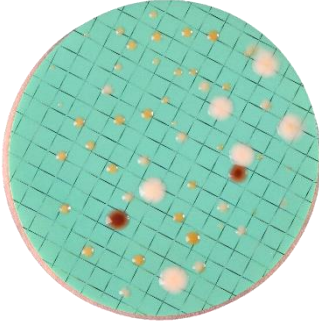
Incubation: aerobically at 25 ± 1 °C for 48 ± 3 h, approx. inoculum: 50 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Saccharomyces cerevisiae</i>	DSM 1333	$P_R \geq 0.7$	Beige to greenish colonies
<i>Zygosaccharomyces rouxii</i>	DSM 7525	$P_R \geq 0.7$	Beige colonies
<i>Wild yeast from wine</i>	Wild strain	$P_R \geq 0.7$	Green colonies

P_R productivity rate (recovery rate)



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Mixed culture of *Saccharomyces cerevisiae*, *Zygosaccharomyces rouxii*,
Brettanomyces bruxellensis and *Rhodotorula mucilaginosa* after 3 days at
30 °C