



## Brettanomyces-NPS

Version: 11/2022  
M&S Item numbers: 1025 (50 / PK) und 1025-H (100 / PK)  
Profile: Dehydrated nutrient pad sets 50 mm in petri dishes, sterile  
Color: Green blue  
Storage: Dark and dry at room temperature  
Shelf life: 2 years after sterilization

### Description and application range

Brettanomyces-NPS are used for detection and determination of Brettanomyces yeasts (Dekkera) of wine, beer and fruity beverages. The composition of Brettanomyces-NPS supports the growth of Brettanomyces yeasts. Due to the acids produced by *Brettanomyces sp.* from dextrose the pH-indicator Bromothymolblue changes from blue to yellow resulting in the yellow halo around yellow-orange Brettanomyces colonies. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

### Typical composition

Yeast extract	3.0 g/l
Dextrose	10.0 g/l
Potassiumdihydrogenphosphate	0.1 g/l
Bromothymolblue	0.05 g/l
Growth factor mix	0.12 g/l

Final pH: 8.2 ± 0.2 at 25 °C

### Microbiological quality control

#### Bacterial contamination

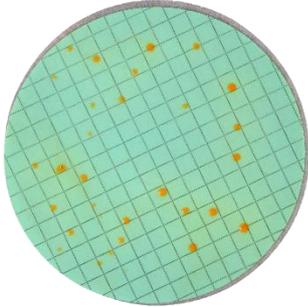
Incubation: aerobically at room temperature for 3 days, specification: no growth

#### Productivity quantitative analysis

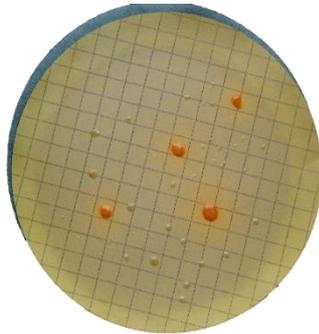
Incubation: aerobically at 30 ± 2 °C for 4 – 5 days, approx. inoculum: 50 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Brettanomyces bruxellensis</i>	DSM 70001	$P_R \geq 0.5$	Yellow colonies
<i>Dekkera anomala</i>	DSM 70727	$P_R \geq 0.5$	Yellow colonies
<i>Saccharomyces cerevisiae</i>	DSM 70449	Growth	Beige colonies

$P_R$  productivity rate (recovery rate)



Pure culture of *Brettanaomyces bruxellensis* after 3 days at 30 °C



Mixed culture from red wine after 4 days at 30 °C