

PRODUCT INFORMATION

K Agar

Cat. No. K11-103

DESCRIPTION

K Agar is recommended for the isolation and cultivation of *Alicyclobacillus* in fruit juices.

FORMULA (g/L)

Yeast Extract	2.5 g	Tween 80	1.0 g
Meat Peptone	5.0 g	Agar	15.0 g
Dextrose	1.0 g		

Final pH: 3.7 ± 0.2 at 25 °C

*Grams per liter may be adjusted or formula supplemented to obtain desired performance.

PREPARATION

Mix 24.5 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes. Cool to 50 °C and adjust the pH to 3.7 ± 0.2 with 25% L-malic

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing and greenish beige.
2. Visually the prepared medium is pale yellow and clear to trace haze.
3. Expected cultural response after 2-5 days at 45-46 °C.

ORGANISM	RESULT
<i>Alicyclobacillus acidoterrestris</i> ATCC 49025	Growth
<i>Escherichia coli</i> ATCC 25922	Inhibited
<i>Staphylococcus aureus</i> ATCC 25923	Inhibited



STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.

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