

## Orange Serum-NPS

Version: 01/2020  
M&S item numbers: 1120 (50 / PK) and 1120-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

Orange Serum-NPS are used for the detection and colony count of acidophilic and acidotolerant microorganisms in fruit juices, soft drinks and other beverages. The composition of this medium, i.e. the presence of orange serum, together with the low pH provides optimal growth conditions for acidophilic and acid tolerant microorganisms from beverages containing fruit juices or fruit components. The growth of accompanying microorganisms is slightly inhibited by the low pH. Incubation under anaerobic or microaerophilic conditions stimulates the growth of more demanding Lactobacilli. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 1:2018 standard.

### Typical composition

Enzymatic digest of casein	10.0 g/l
Yeast extract	3.0 g/l
Orange serum extract	5.0 g/l
Dextrose	4.0 g/l
Dipotassium phosphate	3.0 g/l

Final pH:  $5.5 \pm 0.2$  at 25 °C

### Microbiological quality control

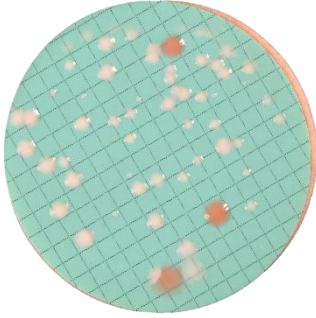
#### Bacterial contamination

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

#### Productivity quantitative analysis

Incubation:  $25 \pm 1$  °C for  $48 \pm 3$  h, approx. inoculum: 80 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Saccharomyces cerevisiae</i>	DSM 70449	$P_R \geq 0,7$	White
<i>Brettanomyces bruxellensis</i>	DSM 70001	Growth	Beige
<i>Lactobacillus sakei</i>	DSM 20017	Growth	White, little
<i>Rhodotorula bacarum</i>	DSM 70854	Growth	Red, shiny



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