

## PRY-NPS

Version: 05/2021  
M&S item numbers: 1143 (50 / PK) and 1143-H (100 / PK)  
Profile: Dehydrated nutrient pad sets 50 mm in petri dishes, sterile  
Color: Light brown  
Storage: Dark and dry at room temperature  
Shelf life: 2 years after sterilization

### Description and application range

PRY-NPS are used for the enumeration and detection of preservative resistant yeasts, i.e. *Zygosaccharomyces* species, from beverages and other samples. *Zygosaccharomyces* species are tolerant against preservatives and can cause spoilage in food and beverages. The low pH value of this selective medium prevents growth of other yeasts such as *Saccharomyces* species. Mannitol is used as carbohydrate source while yeast extract provides the essential nutrient components. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 2:2020 standard.

### Typical composition

Yeast extract 10.0 g/l  
Mannitol 10.0 g/l

Final pH: 3,5 ± 0.2 at 25 °C

### Microbiological quality control

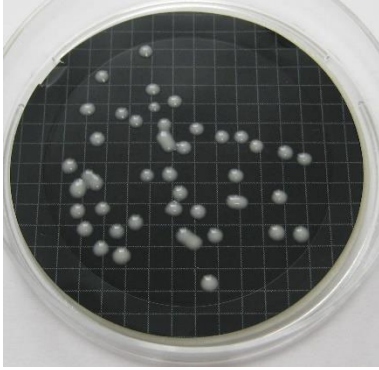
#### Bacterial contamination

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

#### Productivity quantitative analysis

Incubation: aerobically at 25 ± 1 °C for 3-5 days, approx. inoculum: 80 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Zygosaccharomyces bailii</i>	DSM 70492	$P_R \geq 0,85$	Very good growth, white, creamy
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Growth	Slightly growth, whitish
<i>Saccharomyces cerevisiae</i>	DSM 70449	No growth	-
<i>Schizosaccharomyces pombe</i>	DSM 70576	No growth	-
<i>Brettanomyces bruxellensis</i>	DSM 70001	No growth	-
<i>Pichia membranifaciens</i>	DSM 70178	Growth	Light grey, furry



Pure culture of *Zygosaccharomyces bailii* after 72 hours at 25 °C