

## PRODUCT INFORMATION

Barney Miller Agar

Cat. No. B02-125

### DESCRIPTION

Barney Miller Agar is used for the detection and enumeration of beer spoilage microorganisms. This medium was developed by Barney, Kot and Chicoye at Miller Brewing Company to detect the presence of lactic acid bacterium. This group of organisms is extremely tolerant of the inhospitable conditions that are a direct result of the brewing process.

### FORMULA (g/L)

Tomato Juice Broth	15.0 g	Beef Extract	2.0 g
Maltose	15.0 g	L-Malic Acid	0.5 g
Dextrose	15.0 g	Tween 80	0.5 g
Dipeptone	5.0 g	L-Cysteine, HCl	0.2 g
Potassium Acetate	3.0 g	Agar	15.0 g

Final pH: 5.6 ± 0.1 at 25 °C

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

### PREPARATION

Mix 66.2 grams of the medium in 750 mL of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. While the medium is hot, add and mix 250 mL of beer without degassing. Distribute and autoclave at 121°C for 15 minutes.

### QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing and light beige to beige.
2. Visually the prepared medium is light to medium amber and clear to slightly opalescent.
3. Expected cultural response after 24-72 hours at 30 °C.

ORGANISM	RESULT
<i>Lactobacillus brevis</i> SAMBCC 791	Good Growth
<i>Lactobacillus delbruekii</i> SAMBCC 914	Good Growth
<i>Lactobacillus acidilactici</i> SAMBCC 600	Good Growth
<i>Lactobacillus damnosus</i> SAMBCC 737	Good Growth
<i>Lactobacillus paracasei</i> SAMBCC 916	Good Growth

## 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.