

BRETTANOMYCES SELECTIVE BROTH

CAT N°: 2005

For the enrichment of *Brettanomyces* in wines

FORMULA IN g/l

Dextrose	10.00	Chloramphenicol	0.10
Peptone	5.00	Cycloheximide	0.10
Malt Extract	3.00	Thiamine	0.01
Yeast Extract	3.00	Gentamicin	0.05

Final pH 5.3 ± 0.2 at 25°C

PREPARATION

Suspend 21.3 grams of the medium in one liter of distilled water. Mix well and dissolve by heating with frequent agitation. Boil for one minute until complete dissolution. Dispense into appropriate containers and boil for 10 minutes. DO NOT AUTOCLAVE. The prepared medium should be stored at 2-8°C. The color of the prepared medium is amber.

The dehydrated medium should be homogeneous, free-flowing and beige in color. If there are any physical changes, discard the medium.

USES

BRETTANOMYCES SELECTIVE BROTH is a medium used for the enrichment of *Brettanomyces* of wines.

Brettanomyces is a genus of yeast capable of growing in high concentrations of alcohol and of fermenting sugars that have not been used by *Saccharomyces cerevisiae* during fermentation. The presence of *Brettanomyces* is associated with the appearance of strange wine aromas.

Brettanomyces is also called *Dekkera* (name given to species with sexual reproduction and therefore, formation of spores by meiosis). *Brettanomyces* is generally found in red wines in barrels or bulk storage, since acids necessary to form some of the indicative aromas are extracted from grape skins, but infections have also been found in Chardonnay and Sauvignon Blanc.

Dextrose is the fermentable carbohydrate providing carbon and energy. Peptone and Malt Extract provide nitrogen, vitamins, minerals and amino acids essential for growth. Yeast extract is source of vitamins, particularly the B-group. Thiamine is a growth factor. Selective agents are added to improve *Brettanomyces* recovery through the inhibition of common contaminants as *Saccharomyces cerevisiae*.

Inoculate and incubate at a temperature of 25-30°C and observed after 7 days.

MICROBIOLOGICAL TEST

The following results were obtained from type cultures in the performance of the medium after incubation at a temperature of 25-30°C and observed after 7 days.

Microorganisms	Growth
<i>Dekkera anomala</i> ATCC 10562	Good
<i>Dekkera bruxelensis</i> ATCC 36234	Good
<i>Escherichia coli</i> ATCC 25922	Inhibited
<i>Salmonella typhimurium</i> ATCC 14028	Inhibited

<i>Enterococcus faecalis</i> ATCC 29212	Inhibited
<i>Saccharomyces cerevisiae</i> ATCC 9763	Inhibited

BIBLIOGRAPHY

Winemaking update. Brettanomyces /dekkera. Control y detección en bodegas.
Wine Microbiologists practical application and procedure

STORAGE

Once opened keep powdered medium closed to avoid hydration.

