

## Technical Information

### Simulated Grape Juice Medium

#### Product Code: DM 1945

**Application:** - Simulated Grape Juice Medium is recommended for ascospore production by *Byssochlamys* and heat resistant moulds.

#### Composition\*\*

Ingredients	Gms / Litre
Glucose	160.000
Tartaric acid	5.000
Final pH ( at 25°C)	3.6±0.2

\*\*Formula adjusted, standardized to suit performance parameters

#### Principle & Interpretation

Simulated Grape Juice Medium is recommended by APHA for ascospore production by *Byssochlamys* (1). This medium simulates grape juice (2). *Byssochlamys*, a heat resistant mould pose the greatest problem in food spoilage, perhaps because its ascospores are either more heat resistant or are more abundant in nature. *Byssochlamys ascospores* survive repeated freezing and thawing. Determination of heat resistance of a mold is necessary. This is done by culturing the organism at 30°C for 30 days on Potato Dextrose Agar (DM 1096) pH 3.5. Transfer scrapings to a blender jar containing sterile water. Homogenise the suspension and filter to remove hyphae. The ascospores can be released by shaking the suspension 5 seconds with 0.11 mm glass beads. These spores are then suspended in Simulated Grape Juice Medium and heated to 85 to 95°C. After cooling, spores are diluted in water and plated on a suitable plating medium. The highly acidic pH of the medium prevents the growth of bacteria.

#### Methodology

Suspend 165 grams of dehydrated powder media in 1000 ml distilled water. Mix thoroughly & heat, if necessary, to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Shake well before dispense as desired.

#### Quality Control

##### Appearance

White to light yellow coloured homogeneous free flowing powder.

##### Colour and Clarity

Colourless clear solution without any precipitate.

##### Reaction

Reaction of 16.5% w/v aqueous solution at 25°C pH : 3.6±0.2

##### pH Range

3.40-3.80

##### Cultural Response

DM 1945: Cultural characteristics observed after an incubation at 30°C for up to 1 week.

##### Organism

*Byssochlamys fulva*

##### Growth

good-luxuriant



Dehydrated Culture Media  
Bases / Media Supplements

## Storage and Shelf Life

**Dried Media:** Store below 30°C in tightly closed container and the prepared medium at 2-8°C. Use before expiry date on the label.

**Prepared Media:** 2-8° in sealable plastic bags for 2-5 days.

## Further Reading

1. Speck M.L, (Ed.) 1984, Compendium of Methods For the Microbiological Examination of Foods, 2nd ed, APHA, Washington , DC.
2. Bayne, H.G, and H.D Michener. 1979. Appl. Environ, Microbiol. 37:449-453.

## Disclaimer :

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