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(54) Title: MICROBIAL CULTURE MEDIUM

(57) Abstract: A method of reducing precipitation in a bacterial fermentation process for producing a fermentation product, which fermentation process comprises the steps: a) cultivating the host cells for bacterial growth in a batch phase using a batch medium; and b) cultivating the host cells for producing the fermentation product in a fedbatch phase using a feed medium; which feed and batch media are each unprecipitated media solutions, wherein: i) the batch medium comprises an amount of calcium salts, magnesium salts, phosphate salts and at least one chelating agent, which is a citrate salt and/or citric acid at an amount of at least 5 mM, and/or EDTA at an amount of at least 1 mM; and ii) the feed medium comprises an amount of calcium salts which is at least 1 mM, and which is at least 5-fold higher as compared to the batch medium (M/M); and iii) the feed medium comprises an amount of magnesium salts which is at least 3 mM, and which is at least 2-fold higher as compared to the batch medium (M/M); and iv) the feed medium comprises an amount of phosphate salts which is less than 90% of the amount comprised in the batch medium (M/M).



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