

## Malt Extract Broth

Cat. 1245

For the isolation and enumeration of molds and yeast.

### Practical information

Applications	Categories
Selective enumeration	Yeasts and molds

Industry: Food

### Principles and uses

Malt Extract Broth is used for the isolation, cultivation and enumeration of yeasts and molds from foods.

Malt extract provides the carbon, protein and nutrient sources required for the growth of microorganisms. It is particularly suitable for yeasts and molds as it contains a high concentration of maltose and other saccharides as energy sources. Yeast extract is the source of vitamins, particularly of the B-group. The acidic pH of the Malt Extract Broth is optimum for the growth of yeasts and molds whilst restricting other bacterial growth.

### Formula in g/L

Gelatin peptone	5,5	Malt extract	13
Yeast extract	0,5		

### Preparation

Suspend 19 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 sterilize in autoclave at 118°C for 15 minutes. DO NOT OVEARHEAT.

### Instructions for use

- Use standard procedures to inoculate the sample material into the Malt Extract Agar tubes.
- Incubate the tubes at 30±2°C for 18-72 hours.

### Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°C)
w/o rests	Fine powder	Beige	Amber, slightly opalescent	4,7 ± 0,2

### Microbiological test

Incubation conditions: (30±2 °C / 18-72 h)

Microrganisms	Specification
Candida albicans ATCC 10231	Good growth
Aspergillus brasiliensis ATCC 16404	Good growth
Sacharomyces cerevisiae ATCC 9080	Good growth
Saccharomyces cerevisiae ATCC 9763	Good growth

### Storage

Temp. Min.: 2 °C

## Bibliography

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Thom and Raper, Manual of the Aspergilli 39:1945

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