

Product Name : Malt Extract

Dehydrated extract of malt obtained by cereals.

PHYSICO-CHEMICAL CHARACTERISTICS

	Standard
Solubility in water at 5%	complete
pH of 5% solution	5.5
Loss on drying	5.0%
Protein substances	6.0%
Maltose	80.0%
Ash	5.0%

USE

Malt Extract is obtained by a process including successive purifications, enabling it to retain its carbohydrates qualities. It is recommended to favor the phenomenon of sporulation and perfectly suited for the culture of yeasts, molds and bacteria. It is characterized by a very light color in solution.

EXPLANATION

Dehydrated extract of malt obtained by cereals.

TECHNIC

Malt Extract can be used as an ingredient of dehydrated culture media and need dissolution in distilled or deionized water and sterilization by autoclaving.

USER QUALITY CONTROL

Dehydrated powder

Appearance: free-flowing, homogeneous.

Color: beige.

STORAGE

The powder is very hygroscopic: store the powder at room temperature, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident.

REFERENCES

1. Abst. Bact., 3: 6: (1919).
2. Thom and Church: The aspergilli, (1926).

PACKAGING

Cat. No : MB-M1662 Malt Extract	500 G
Cat. No : MB-M16625 Malt Extract	5 KG