

Product Name : Malt Extract Broth

Medium for yeasts and moulds isolation.

TYPICAL FORMULA (G/L)

Malt Extract 6.0
Maltose 1.8
Glucose 6.0
Yeast Extract 1.2
Final pH = 4.7 ± 0.2 at 25°C.

DIRECTIONS

Suspend 15.0 G of powder in 1 L of distilled or deionized water. Heat to boiling until completely dissolved. Dispense into final tubes. Sterilize in autoclave at 121°C for 15 minutes.

DESCRIPTION

Malt Extract Broth is used for isolating yeasts and moulds.

TECHNIQUE

Inoculate the specimen using a sterile loop and incubate at 30 ± 2°C for 18-72 hours.

QUALITY CONTROL

Dehydrated medium

Appearance: free-flowing, homogeneous.

Color: light beige to beige.

Prepared medium

Appearance: clear without significant precipitate.

Color: light amber.

Incubation conditions: 30 ± 2°C / 18-72 hours.

Microorganism	ATCC	Growth
<i>Aspergillus niger</i>	16404	good
<i>Candida albicans</i>	10231	good
<i>Saccharomyces cerevisiae</i>	9763	good

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. Store prepared media at 2-6°C.

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REFERENCES

1. Abs. Bact. (1919). 3 : 6.
2. Thom, C., and M.B. Church. (1926). The Aspergilli. Williams and Wilkins Co. Baltimore.
3. Association of Official Agricultural Chemists. (1995). Official methods of analysis, 16th ed.

PACKAGING

Cat. No : MB-M1069 Malt Extract Broth	500 G
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