

Malt Agar

Medium used for the isolation and cultivation of yeasts and molds from food.

• CONTENTS (Liter)

Malt Extract	30.0 g
Agar	15.0 g
Final pH = 5.5 ± 0.2 at 25°C	

• PROCEDURE

Suspend 45.0 G of powder in 1 L of distilled or deionized water. Heat to boiling until completely dissolved. Sterilize by autoclave at 121°C for 15 minutes. Cool to 45 - 50°C. If necessary, adjust the pH by using the sterile 85% Lactic Acid Solution (MB-L0740). Do not reheat the medium after the addition of the lactic acid. Pour into petri dishes.

• INTERPRETATION

Malt Agar is a medium used for the isolation and cultivation of yeasts and molds from food. Malt extract provides nitrogen, carbon, vitamins and minerals. Agar is the solidifying agent.

• TECHNIC

Inoculate the plates with spreading the specimen on surface of the medium using a sterile loop. Incubate at 25 ± 2°C for 40 - 48 hours up to 7 days. Refer appropriate references for recommended test procedure.

• QUALITY CONTROL FOR USE

Dehydrated medium

Appearance: free-flowing, homogeneous

Color: brownish beige

Prepared medium

Appearance : clear to slightly opalescent

Color: amber

Incubation conditions: 25 ± 2°C / 40 - 48 hours up to 7 days.

Microorganism	ATCC	Inoculum CFU	Growth
<i>Aspergillus niger</i>	16404	heavy	good
<i>Candida albicans</i>	10231	50-100	good
<i>Saccharomyces cerevisiae</i>	76625	50-100	good

• STORE

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. Store prepared medium at 2 - 8°C.

• 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.

• PACKAGE

Cat. No : MB-M1101 Malt Agar	500 G
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