

PRODUCT INFORMATION

Malt Extract Broth

Cat. No. M13-129

DESCRIPTION

Malt Extract Broth is used for the cultivation and maintenance of yeasts and molds. Its low acidity inhibits the growth of most bacteria and the high carbohydrate content enhances the rapid growth of fungi and yeasts.

FORMULA (g/L)

Malt Extract Base	6.0 g	Dextrose	6.0 g
Maltose, technical	1.8 g	Yeast Extract	1.2 g

Final pH: 4.7 ± 0.2 at 25 °C

*Grams per liter may be adjusted or formula supplemented to obtain desired performance.

PREPARATION

Mix 15 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing and light beige.
2. Visually the prepared medium is very light amber and clear.
3. Expected cultural response after 2-7 days at 25-30 °C.

ORGANISM	RESULT
<i>Aspergillus brasiliensis</i> ATCC 16404	Good Growth
<i>Candida albicans</i> ATCC 10231	Good Growth
<i>Penicillium roqueforti</i> ATCC 10110	Good Growth
<i>Saccharomyces cerevisiae</i> ATCC 9763	Good Growth



STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.

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