

PRODUCT INFORMATION

Malt Extract

Cat. No. M13-133

DESCRIPTION

Malt Extract is an extract that has been prepared by successive purifications, removing all enzymatic activity. In solution, it has a very light color. It is particularly suited for culturing yeasts and molds, allowing the sporulation of molds such as *Aspergillus* and *Penicillium*. It has a high carbohydrate content and should not be heated in excess to avoid the darkening of the medium. Malt extract provides carbon, protein and nutrients in culture media.

PHYSICAL AND CHEMICAL CHARACTERISTICS

TEST TYPE	SPECIFICATION
Appearance	Yellow, tan powder
Loss on Drying	≤ 6.0%
Ash	≤ 5.0%
Maltose	≥ 70.0%
pH (1.5% solution)	4.5 – 5.5

MICROBIOLOGICAL CHARACTERISTICS

TEST TYPE	SPECIFICATION
Total Aerobic Microbial Count	< 5000 CFU/g
Yeast and Molds	< 100 CFU/g
Coliforms	< 10 CFU

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.