

Reference: 0827

Product: MALT EXTRACT AGAR

Technical Data Sheet

Specification

Medium for detection, isolation and enumeration of fungi, particularly yeast and moulds, also from airand water samples.

Presentation

20 Prepared Plates
90 mm
1 box with 2 packs of 10 plates/pack. Single 3,5 months 2-14°C cellophane.

Shelf Life Storage
3,5 months 2-14°C

Composition

Composition (g/l):

Description / Technique

Description:

Malt Extract Agar promotes the growth of almost all fungi because of its balanced composition, and its ability to inhibit most bacteria due its low pH.

Technique:

Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results.

Spread the plates by streaking methodology or by spiral method. Incubate the plates up aerobically at 20-30 °C for 48h up 5 days. (Incubation times longer than those mentioned above or different incubation temperatures may be required depending on the sample, on the specifications,...)

After incubation, enumerate all the colonies that have appeared onto the surface of the agar.

Each laboratory must evaluate the results according to their specifications.

Calculate total microbial count per ml of sample by multiplying the average number of colonies per plate by the inverse dilution factor if streaked a diluted sample. Report results as Colony Forming Unit (CFU's) per ml or g along with incubation time and temperature.

Quality control

Physical/Chemical control

Color : yellow pH: 5.6 ± 0.2 at 25° C

Microbiological control

Spiral Spreading: Practical range 100±20 CFU; Min. 50 CFU (Productivity) / 10⁴-10⁶ CFU (Selectivity).

Aerobic.Incubation at 22.5 ± 2 flC until 5 days (moulds and yeast).

MicroorganismGrowthCandida albicans ATCC® 10231, WDCM 00054GoodS. cerevisiae ATCC® 9763, WDCM 00058GoodAspergillus brasiliensis ATCC® 16404, WDCM 00053Good

Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH

Check at 7 days after incubation in same conditions

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