

# Malt Extract Agar

Cat. 1038

For the cultivation, isolation, and enumeration of fungi and yeast.

## Practical information

| Applications          | Categories       |
|-----------------------|------------------|
| Selective enumeration | Yeasts and molds |
| Selective isolation   | Yeasts and molds |



## Principles and uses

Malt Extract Agar is used for the isolation, cultivation and enumeration of yeasts and molds from foods.

It is particularly suitable for yeasts and molds as it contains a high concentration of maltose and other saccharides as energy sources. Dextrin and glycerin are the carbon sources, and peptone is a nitrogen source. Bacteriological agar is the solidifying agent. The acidic pH of the Malt Extract Agar is optimum for the growth of yeasts and molds whilst restricting other bacterial growth.

Malt Extract Agar has been used for years to cultivate fungi and yeast cultures in the sugar industry, in the manufacturing of syrups, soft drinks, and other drinks.

## Formula in g/L

|                      |       |          |      |
|----------------------|-------|----------|------|
| Bacteriological agar | 15    | Glycerol | 2,35 |
| Maltose              | 12,75 | Peptone  | 0,78 |
| Dextrin              | 2,75  |          |      |

## Preparation

Suspend 33,6 grams of the medium in one liter of distilled water. Mix well and dissolve by heating with frequent agitation. Boil for one minute until complete dissolution. DO NOT OVERHEAT. Sterilize in autoclave at 118 °C for 10 minutes. Cool to 45-50 °C, mix well and dispense into plates.

## Instructions for use

- Inoculate and incubate at 30±2 °C for 18–48 or 72 hours.
- It is recommended for use in conjunction with other specific media such as Orange Serum Agar (Cat. 1307), Yeast Extract Agar (Cat. 1312) or other media for yeasts and fungi.

## Quality control

| Solubility | Appearance  | Color of the dehydrated medium | Color of the prepared medium | Final pH (25°C) |
|------------|-------------|--------------------------------|------------------------------|-----------------|
| w/o rests  | Fine powder | Beige                          | Amber, slightly opalescent   | 4,7±0,2         |

## Microbiological test

Incubation conditions: (30±2 °C / 18-72 h)

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Microorganisms

Specification

*Candida albicans* ATCC 10231

Good growth

*Aspergillus brasiliensis* ATCC 16404

Good growth

*Sacharomyces cerevisiae* ATCC 9080

Good growth

*Saccharomyces cerevisiae* ATCC 9763

Good growth

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## Storage

Temp. Min.:2 °C

Temp. Max.:25 °C

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## Bibliography

Thom and Raper, Manual of the Aspergilli 39:1945