

## Malt Extract

Cat. 1708

Extract with a high content of carbohydrates and vitamins, used for the cultivation of molds and yeasts in particular.

### Practical information

Applications	Categories
Nitrogen source	General use
Carbon source	General use

Industry: Fermentation / Ingredients for culture media / Manufacturing process

### Principles and uses

Malt extract is prepared by successive purifications, removing all enzymatic activity. In solution, it has a very light color. It is particularly well suited for culturing yeasts and molds, allowing the sporulation of molds such as *Aspergillus* and *Penicillium*. It has 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.

Malt Extract is one of few peptones that is not used strictly for nitrogen content, but for its high level of carbohydrates and vitamins.

This peptone is classified as animal free, GMO-free.

### Physical-chemical characteristics

Description	Specification
Loss on drying	< 6%
pH (1.5%) after autoclaving	4,5-5,5
Color	Beige
Appearance	Powder
Sulfuric ashes	<5%
Solubility (1,5 % solution)	Total
Optical density (2% solution 400nm)	<0,5
Stability after autoclaving (1,5% solution)	Stable
Maltose	>70%

### Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Asparic acid	0,9	Methionine	0,2	Glycine	0,4
Threonine	0,4	Isoleucina	0,5	Alanine	0,4
Serine	0,4	Leucine	0,6	Phenylalanine	0,7
Glutamic acid	0,16	Tyrosine	0,3	Histidine	0,6
Cisteine	/	Arginine	0,5	Lysine	0,6
Valina	0,6	Proline	0,6	Thryptophan	/

### Microbiological test

Description	Specification
Total aerobic microbial count	< 5.000 CFU/g
Total yeast and moulds count	<100 CFU/g
Coliforms	<10 CFU

## Storage

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Temp. Min.:10 °C  
Temp. Max.:35 °C