Condalab

Reference: 4550 **Technical Data Sheet**

Product: **MALT EXTRACT AGAR ACIDIFIED**

Specification

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

Presentation

	Packaging Details	Shelf Life	Storage
30 Prepared Plates 55 mm plates for filtration purposes with: 9 ± 1 ml	1 box containing: 6 plastic bags with 5 plates of 55 mm/ bag.	6 months	2-25 ºC

Composition

Composition (g/l):

Malt extract.....30.0
Soy peptone.....3.00
Agar..... 15.0

Description /Technique

Description:

Malt Extract Agar may support the growth of almost all of the fungi very well, because of its balanced composition, and restrains most of the bacteria due to the strong acidity. Should more selection against the bacterial growth be desired, readjust the pH to 3,5.

Technique:

Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results.
Filter the sample through a 0.45 mm pore membrane and apply it onto the surface of the agar.
Incubate the plates right side up aerobically at 20-25 ºC for up 5/7 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: 4.3 ± 0.2 at 25ºC

Microbiological control

Membrane Filtration; Practical range 100 ± 20 CFU. min. 50 CFU (productivity).

Aerobiosis. Incubation at 22.5 ± 2 ºC during up to 5 days for yeast and moulds

Microorganism	Growth
Aspergillus brasiliensis ATCC® 16404	Good (≥70 %)
Candida albicans ATCC® 10231, WDCM 00054	Good (≥70 %)

Sterility Control

Incubation 48 hours at 30-35 ºC and 48 hours at 20-25 ºC: NO GROWTH.
Check at 7 days after incubation in same conditions.

Bibliography

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