

Malt Extract Agar

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)

Microrganisms	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

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C

Bibliography

Thom and Raper, Manual of the Aspergilli 39:1945

DOMINIQUE DUTSCHER SAS