

Maltose Certified

Cat. 1904

Ingredients (Carbohydrates and Glycosides)

Practical information

Applications	Categories
Carbon source	General use

Industry: Fermentation / Ingredients for culture media / Manufacturing process

Principles and uses

Maltose is two glucose molecules joined together through carbons 1 and 4, with a molecular formula of $C_{12}H_{22}O_{11} \cdot H_2O$.

Certified Maltose is a pure carbohydrate prepared especially for use in bacterial culture media, mostly for the isolation of yeasts and molds.

Disaccharides are sweet, water soluble and crystalline. Appearance is small white crystals-shaped, with a molecular weight of 360,32.

It is offered at a very high grade of purity and free from all other sugars and starches, proteins, alcohols and heavy metals.

Physical-chemical characteristics

Description	Specification
Loss on drying	<7%
Particle size	Not more than 1,7 mm
pH	4,0-5,5
Assay (HPLC)	>92%
Appearance of solution	Conforms
Heavy metals (as Arsenic)	<0,0002%
Residue after ignition	<0,05%
Heavy metals (as Pb)	<0,0005%

Microbiological test

Description	Specification
Total count	<300 CFU/g
Total coliforms	<0 CFU/g

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C