

TM 2233 - 2% MALT EXTRACT AGAR

INTENDED USE

For the detection, isolation and enumeration of yeasts and moulds.

PRODUCT SUMMARY AND EXPLANATION

Media based on malt extract may be considered as general growth substrates due to their richness and nutrient balance. They are very suitable for the cultivation of fastidious microorganisms. With acidic pH, they are used for the isolation, cultivation and maintenance of yeast and moulds.

Malt media for yeasts and moulds have been widely used for many years. In 1919, Reddish prepared a satisfactory substitute for beer wort from malt extract for use in both antibiotic and acidified standard methods for yeast and mould counts in food.

COMPOSITION

Ingredients	Gms / Ltr
Malt extract	20.000
Agar	15.000

PRINCIPLE

2% Malt Extract Agar contains malt extract, which provides carbon, protein and nutrient sources required for the growth of microorganisms. The acidified medium inhibits the growth of bacteria and allows good recovery of yeasts and moulds.

INSTRUCTION FOR USE

- Dissolve 35.00 grams in 1000 ml purified/distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Cool to 45-50°C. Mix well and pour into sterile Petri plates or distribute into tubes as desired.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to beige homogeneous free flowing powder.
Appearance of prepared medium pH (at 25°C)	: Amber coloured clear to slightly opalescent gel forms in Petri plates. : 5.5±0.2

INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Aspergillus niger</i>	16404	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours



<i>Candida albicans</i>	10231	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours
<i>Saccharomyces cerevisiae</i>	9763	10-100	Luxuriant	>=70%	25-30°C	48-72 Hours

PACKAGING:

In pack size of 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.







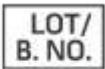


Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

1. Can. Dept. Agr. Pamphlet, 92-N.S.
2. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
3. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock, D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
4. Reddish, 1919, Abstr. Bacteriol., 3:6.
5. Salfinger Y., and Tortorello M.L. Fifth (Ed.), 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. Lot / Batch Number	 Consults Instructions for Use	 QR Code	

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**
Revision: 08 Nov., 2019