



MALT EXTRACT

INTENDED USE

Obtained by extracting the soluble products from sprouted grain, used for the preparation of mycological culture media.

For laboratory use only.

DESCRIPTION

Malt Extract is obtained by extracting the soluble products from sprouted grain with a drying process at low temperature that conserves the nitrogen and carbohydrate contents. It is used as an ingredient in culture media for the propagation of yeast and moulds.

Malt extract is generally employed in concentrations of 1–10% in mycological culture media, and provides carbon, protein, high concentration of carbohydrates (mainly maltose) and other nutrients for the propagation of yeasts and moulds .

TYPICAL ANALYSIS

Appearance of powder	Crema, fine, homogeneous hygroscopic powder
Appearance of 2% solution	Yellow, limpid
Solubility in water	Complete
pH 3% solution (25°C)	4.8 - 5.8
Loss on drying	≤ 6,0%
Ash	≤ 4.5%
Chloride as NaCl	≤ 1.0%
Maltose	≥ 60%

Total aerobic microbial count	< 10.000 UFC/g
<i>Salmonella</i>	Absent /25 g
<i>Escherichia coli</i>	Absent /10 g
Yeasts and moulds	< 20/g

Performances in microbiological culture media passes test

STORAGE CONDITIONS

Keep tightly closed, away from bright light, in a cool dry place (+10°C to 30 °C and <60% RH).

PACKAGING

4116502 **Malt Extract** **500 g**