

Malt Extract Agar

For the cultivation of fungi and yeasts

Formula in grams per liter:

Malt Extract	12,75	Dextrin	2,75
Glycerin	2,35	Galantin Peptone	0,78
Bacteriological Agar	15,00		

Final pH: 4,7 ± 0,2 at 25 °C

Preparation:

Suspend 33,6 grams of the medium in one liter of distilled water. Homogenize and heat with frequent agitation. Boil for one minute. Sterilize in autoclave at 118°C (12 lbs. sp.) for 10 minutes.

NOTE: If the medium is overheated the agar loses its capacity to solidify.

Uses:

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.

It is also recommended in conjunction with other specific media which are included in this manual.

Microbiological Tests:

Microorganisms	Growth
<i>Saccharomyces cerevisiae</i> ATCC 9763	Satisfactory
<i>Saccharomyces uvarium</i> ATCC 9080	Satisfactory
<i>Candida albicans</i> ATCC 10231	Satisfactory
<i>Aspergillus niger</i> ATCC 16404	Satisfactory

