

Malt Extract Broth

For the isolation and count of yeast and moulds, as well as for sterility tests

Formula in grams per liter:

Malt Extract	6,00	Maltose Certified	6,00
Dextrose	6,00	Yeast Extract	1,20

Final pH: 4,7 ± 0,2 at 25 °C

Preparation:

Suspend 19 grams of the medium in one liter of distilled water. Mix well. Heat with frequent agitation to completely dissolve the medium. Dispense and sterilize at 115°C – 118°C (10-12 lbs sp) for 15 minutes. **DO NOT OVERHEAT.**

Uses:

Malt Extract Broth contains a malt extract purified and clarified for microbiological use.

It is used to cultivate yeasts and molds within a short time period from foods and beverages.

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

