

Malt Extract-Agar

Version: 01/2020
M&S item numbers: 4060 (25 x 20 ml) and 5060 (4 x 250 ml)
Profile: Glass tubes and polycarbonate bottles
Color: Beige to light brown
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months

Description and application range

Malt Extract-Agar is used for the determination of colony count of yeast and molds in beverages and other samples. It is an universal medium without any inhibitors and additives. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 1:2018 standard.

Typical composition

Malt extract	30.0 g/l
Enzymatic digest of casein	5.0 g/l
Bacteriological Agar	15.0 g/l

Final pH: 5.4 ± 0.2 at 25 °C

Microbiological quality control

Bacterial contamination

Incubation: aerobically at room temperature for 3 days, specification: no growth

Productivity quantitative analysis

Incubation: aerobically at 25 ± 1 °C for 48 ± 3 h, approx. inoculum: 80 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Saccharomyces cerevisiae</i>	DSM 70449	P _R ≥ 0,7	Beige
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Growth	White to beige
<i>Brettanomyces bruxellensis</i>	DSM 70001	Growth	Beige to light brownish
<i>Schizosaccharomyces pombe</i>	DSM 70576	Growth	Beige
<i>Rhodotorula bacarum</i>	DSM 70854	Growth	Beige



Pure culture filtrated of von *Saccaromyces cerevisiae*
after 48h at 25°C