

## Malt-Broth

Version: 07/2021  
M&S Item numbers: 4058 (25 x 20 ml)  
Profile: Glass tubes with Durham-tubes  
Color: Brownish  
Storage: Dark and dry at 4 – 12 °C  
Shelf life: 8 months

### **Description and application range**

Malt-Broth is a universal medium without any inhibitors or other supplements. It is used for liquid enrichment of yeasts and for testing their fermentability. Growth is indicated by turbidity and/or sediment, while the Durham-tube captures the gas produced by the yeasts during the fermentation process. The amount of gas collected shows the fermentability of the yeasts. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 1:2018 + Amd. 2:2020 standard.

### **Typical composition**

Malt extract	30.0 g/l
Soy flour, enzymatically digested	3.0 g/l

Final pH: 4.8 ± 0.2 at 25 °C

### **Microbiological quality control**

#### **Bacterial contamination**

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

#### **Productivity** qualitative analysis

Incubation: aerob at 25 ± 1 °C for 72 ± 2 h, inoculum: e.g. 100 µl overnight-culture

Microorganism	Test strain	Appearance
<i>S. cerevisiae</i>	WDCM 00058	Turbidity, strong gas formation
<i>S. cerevisiae</i>	DSM 70449	Turbidity, strong gas formation
<i>S. diastaticus</i>	DSM 70487	Turbidity, moderate gas formation
<i>Candida tropicalis</i>	DSM 70151	Turbidity, medium to strong gas formation
<i>Schizosaccharomyces pombe</i>	DSM 70576	Turbidity, low gas formation
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Turbidity, none gas formation



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6. *Zygosaccharomyces rouxii* DSM 7525