



Malt extract-NPS

Version: 11/2022
M&S Item numbers: 1099 (50 / PK) und 1099-H (100 / PK)
Profile: Dehydrated nutrient pad sets 50 mm in petri dishes, sterile
Color: Beige
Storage: Dark and dry at room temperature
Shelf life: 2 years after sterilization

Description and application range

Malt extract-NPS are used for the determination and colony count of yeasts and molds in beverages and other samples. It is a universal medium for yeasts and molds without any additives. Growth of bacteria is largely inhibited by the low pH – value. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 2:2020 standard.

Typical composition

Enzymatic digest of soy flour	3.0 g/l
Malt extract	30.0 g/l
Dextrose	6.0 g/l

Final pH: 4.7 ± 0.2 at 25 °C

Microbiological quality control

Bacterial contamination

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

Productivity quantitative analysis

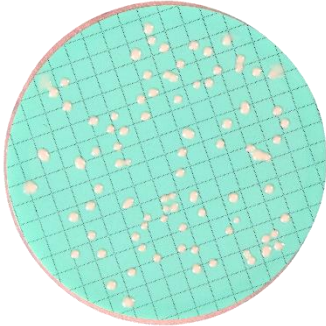
Incubation: aerobically at 25 ± 1 °C for 48 ± 3 h, approx. inoculum: 50 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Saccharomyces cerevisiae</i>	DSM 1333	$P_R \geq 0.7$	Beige colonies
<i>Saccharomyces cerevisiae</i>	DSM 70449	$P_R \geq 0.7$	Beige colonies
<i>Schizosaccharomyces pombe</i>	DSM 70576	$P_R \geq 0.7$	Beige colonies
<i>Zygosaccharomyces rouxii</i>	DSM 7525	$P_R \geq 0.7$	Beige colonies
<i>Rhodotorula bacarum</i>	DSM 70854	Growth	Reddish colonies
<i>Pichia membranifaciens</i>	DSM 70178	Growth	Beige textured colonies

P_R productivity rate (recovery rate)



Dr. Möller & Schmelz GmbH
Corporation for Applied Microbiology



Pure culture of *Saccharomyces cerevisiae* after 48 h at 25 °C