1214 - MALT EXTRACT POWDER
(Bacteriological Grade)

INTENDED USE
For the isolation and cultivation of yeasts and molds, restricting the growth of bacteria.

PRODUCT SUMMARY AND EXPLANATION
Malt Extract Powder is a bacteriological grade powder, used in media base. It is creamish yellow colour free flowing powder having sweet malty smell. It is soluble in distilled water and solution is clear.

PRINCIPLE
Malt Extract Powder is prepared from aqueous extract of sprouted malt grains and dried at low temperature to preserve nutrients present in the form of carbohydrates and nitrogenous substances. It is creamish yellow colour free flowing powder, that dissolves in distilled water. It's recommended for cultivation of yeasts and molds.

INSTRUCTION FOR USE
Malt Extract barley used especially as basic ingredient for the cultivation of molds and yeasts.

QUALITY CONTROL SPECIFICATIONS

Appearance	:	Creamish yellow colour free flowing powder having sweet malty smell.
Solubility (2% soln. at 25ºC)	:	Soluble in distilled water, Clear solution.
Clarity (2% Soln. at 121ºC)	:	Clear solution. No ppt.
pH (2% Soln. at 25ºC)	:	5.0 – 6.0
Loss on drying (at 105ºC)	:	NMT – 5.0%
Total Carbohydrates	:	NLT – 70.0%
Total Protein	:	NMT – 6.0%
Total Ash	:	NMT – 5.0%
Microbial Test	:	Passes Test

INTERPRETATION
Cultural Characteristic observed in 2%Malt Extract (STD) TBL and 1.5% agar after incubation at 35-37°C for 18-24 hours.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth
Aspergillus brasiliensis	16404	50-100	Good - Luxuriant
Candida albicans	10231	50-100	Good - Luxuriant
Saccharomyces cerevisiae	9763	50-100	Good - Luxuriant

PACKAGING:
Standard packing is 500gm, in plastic bottle. After packing tightly closed in a dry and well- ventilated place.

STORAGE
Store at room temperature in cool place, Keep plastic bottle tightly closed in a dry and well-ventilated place. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use.

Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

DISPOSAL

After use, contact a licenced professional waste disposal service to dispose of this material. Dispose of as unused product.

REFERENCES

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3. Rapp M., Indikatorzusätze zur Keimidentifizierung auf Würze- und Malzextraktagar, Milchwiss., 29, 341 (1974)
4. Reiss J., Ein selektives Kulturmedium für den Nachweis von Aspergillus flavus in verschimmeltem Brot, Zbl. Bakt. Hyg. I. Abt. Orig. A 220, 564
5. Gallowey L.D. and Burgess R., Applied Mycology and Bacteriology, 3rd ed., Leonard Hill, London, pg. 54 and 57 (1952)
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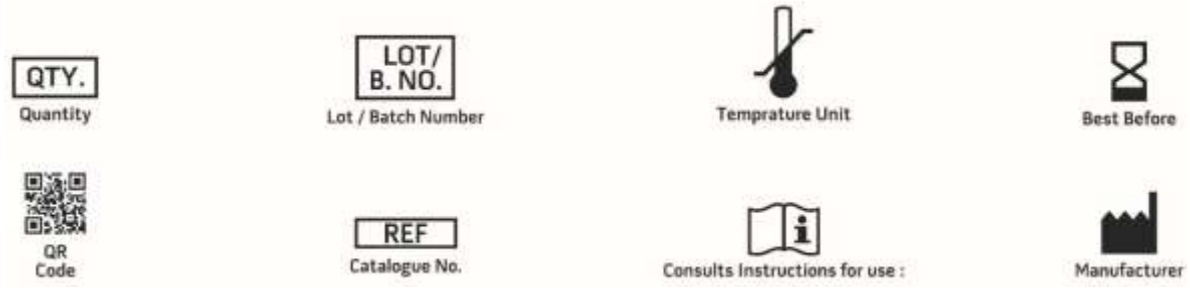

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**

Revision: 05th Oct. 2019