

Malt Extract Agar
Usage *In Vitro* use only
Store between 2 & 25°C

PRINCIPLE

Malt Extract Agar is used for the enumeration and isolation of yeast and moulds in various products and more specifically milk products.

This medium can also be used for the growth and storage of yeast and moulds in micro-organism collection.

The acidification of the medium inhibits the growth of interfering flora.

FORMULA

In grammes per litre of purified water

Malt extract	30,00
Micologic peptone	5,00
Agar	15,00

Final pH: 5,4 +/- 0,2 at 25°C

PREPARATION

Suspend 50 of powder in on litre of purified water.
Bring slowly to the boil until completely dissolved.
Autoclave 10 minutes at 115°C.

METHOD

Liquefy the medium by putting the flasks in a boiling water bath (100°C) for 20 minutes, do not overheat, then pour in sterile Petri plates.

The pH of the medium can be lowered to 3,5 by adding 2 ml of Chlorhydric acid (10% concentrated) to 100 ml of melted medium cooled to 55°C.

LIMITS OF USE

It is recommended to not heat an Agar once added with acid, this may cause the hydrolyse of the Agar therefore the preparation will not solidify.

BIBLIOGRAPHY

1. Galloway L.D. and Burgess R. 1952. Applied Mycology and Bacteriology 3rd edition. Leonard Hill, London, pp. 54 and 57.
2. J.O. du 27 août 1963. Contrôle des laits concentrés sucrés et des laits secs.

PACKAGING

Dehydrated medium (Store between 1& 30°C)
AEB151702: 500g.

Ready to use medium

AEB 621707: 6 Flasks of 200ml
AEB121709: 100 tubes - Slant

Made by :
AES CHEMUNEX – Combourg –France

151702: 18/04/08 - E