



**Specification**

Culture medium for moulds and yeast.

**Formula \* in g/L**

Malt extract.....	13.0
Dextrine.....	2.5
Gelatin peptone.....	5.0
Agar.....	15.0

Final pH 5,5 ±0,2 at 25 °C

\* Adjusted and /or supplemented as required to meet performance criteria

**Directions**

Suspend 35,5 g of powder in 1 L of distilled water and heat gently, constantly stirring until boiling. Dispense in suitable containers and sterilize in the autoclave at 115°C for 15 minutes. Avoid overheating since the low pH of the medium may hydrolyze the agar.

**Description**

Malt Extract Agar is a classic culture medium for moulds and yeast. Malt extract has enough sugar (maltose, glucose, sucrose) to allow excellent growth, and additional necessary growth factors are provided by the gelatine peptone.

Malt Extract Agar has been widely used for the maintenance, isolation and identification of fungi, and it is also proposed in several pharmacopoeias as a medium for the control of sterility in pharmaceutical products. It is most often used for comparative morphological studies.

Should more selectivity be desired, a few millilitres of 10% lactic acid, or 5% tartaric acid can be added, but this makes the solidification of the agar more difficult. When acidification is below pH 5,0 do not re-melt the agar since the solidifying agent will be hydrolyzed.

**Technique**

See appropriate references for specific procedures and techniques.

**Quality control**

**Incubation temperature:** 20-25°C

**Incubation time:** ≤ 5 days

**Inoculum:** Practical range 100 ± 20 CFU. Min. 50 CFU (Productivity) according to ISO 11133:2014/Amd 1:2018 . Spiral Plate Method.

**Microorganism**

*Aspergillus niger* ATCC® 16404

*Saccharomyces cerevisiae* ATCC® 9763

*Candida albicans* ATCC® 10231

**Growth**

Productivity > 0.70

Productivity > 0.70

Productivity > 0.70

**Remarks**

5-7 days (green to black - spores)

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*Saccharomyces cerevisiae* ATCC 9763



*Aspergillus niger* ATCC 16404



Reference : 01-111

**Scharlau Microbiology - Technical data sheet**

**Product :**

**MALT EXTRACT AGAR No. 1**

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### References

- BOOTH, C. (1972) Fungal Culture Media. In Methods in Microbiology Vol. 7B, edited by J.R. Norris and D.W Ribbons. Academic Press. London.
- HARRIGAN, W.F. & M. McCANCE (1976) Laboratory Methods in Food and Dairy Microbiology. Academic Press. London.
- ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- SAMSON, R.A., E.S. HOEKSTRA, J.C. FRISVAD and O. FILTENBORG (2002) Introduction to Food and Airborne Fungi. 6th ed. CBS. Utrecht. Holland.

### Storage

For laboratory use only. Keep tightly closed, away from bright light, in a cool dry place (+4 °C to 30 °C).

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