



Reference : 07-080

Scharlau Microbiology - Technical data sheet

Product :
MALT EXTRACT

Specification

Culture Media Ingredient.

Description

Malt extract is mostly used in the culture media for fungi, both as an enrichment and as a nutritive base. This is because of its ability to act as a substitute for peptone. It is obtained by extraction of the soluble fraction of malted barley, followed by a drying process at low temperature so that there is only minimal alteration in its nitrogen composition and high sugar content, especially maltose.

All the raw materials are of plant origin and are sourced from non GMO plants. This product complies with the European Regulation CE 1829/2003 and CE 1830/2003 regarding GMO.

Malt Extract has no diastatic activity and is very hygroscopic.

Physico-chemical characteristics

Appearance..... cream powder

Loss on drying..... $\leq 6,00\%$

Residue on ignition..... $\leq 4,50\%$

pH (Solution 3%)..... 4,8-5,8

Maltose..... $\geq 60,0\%$

Chlorides (NaCl)..... Max. 1,0%

Microbiological limits

Total aerobic microbial count..... < 10000 CFU/g

Moulds and yeasts..... < 20 CFU/g

Escherichia coli..... absent in 10 g

Salmonella spp..... absent in 25 g

Storage

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