

## MALT EXTRACT (7341)

### Intended Use

**Malt Extract** is a dehydrated extract of malt for use in preparing microbiological culture media.

### Product Summary and Explanation

Malt Extract is a clarified water soluble extract of malted barley. Malt Extract is a useful ingredient of culture media designed for the propagation of yeasts and molds. This ingredient is suitable for yeasts and molds because it contains a high concentration of carbohydrates, particularly maltose. The approximate percentage of reducing sugars in Malt Extract is 60 – 63%. Malt Extract is generally employed in culture media at concentrations between 10 to 100 grams per liter.

Malt Agar, a medium recommended for the detection and isolation of yeast and molds from dairy products, food, and as a stock culture, contains Malt Extract. Wort Agar, used for the cultivation and enumeration of yeasts, has Malt Extract as one of the main ingredients in the formula. Several media containing Malt Extract are specified in standard methods.<sup>1-3</sup>

### Principles of the Procedure

Malt Extract provides carbon, protein, and nutrients for the isolation and cultivation of yeasts and molds in microbiological culture media.

### Precaution

1. For Laboratory Use.

### Quality Control Specifications

**Dehydrated Appearance:** Powder is homogeneous, free-flowing and light beige to tan.

**Prepared Appearance (2% wt/vol):** Prepared medium is clear to brilliant with or without a slight precipitate and light beige to tan.

### Chemical Composition:

CAS #:	8002-48-0
Moisture:	< 6.0%
pH (2% Solution):	5.0 – 7.0

**Microbiological Specifications:** Standard Plate Count: < 5000 CFU / g

**Growth Supporting Properties:** Malt Agar: Satisfactory

### Test Procedure

Refer to appropriate references for specific procedures using Malt Extract.

### Results

Refer to appropriate references for test results.

### Storage

Store sealed container of Malt Extract at 2 - 30°C. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

### Expiration

Refer to expiration date stamped on container. Malt Extract should be discarded if not free flowing, or if the appearance has changed from the original color. Expiry applies to Malt Extract in its intact container when stored as directed.

### Packaging

<b>Malt Extract</b>	<b>Code No.</b>	<b>7341A</b>	<b>500 g</b>
		<b>7341B</b>	<b>2 kg</b>
		<b>7341C</b>	<b>10 kg</b>

### References

1. **Vanderzant, C., and D. F. Splittstoesser (eds.)**. 1992. Compendium of methods for the microbiological examination of food., 3<sup>rd</sup> ed. American Public Health Association, Washington, D.C.
2. **Marshall, R. T. (ed.)**. 1993. Standard methods for the microbiological examination of dairy products, 16<sup>th</sup> ed. American Public Health Association, Washington, D.C.
3. **U.S. Food and Drug Administration**. 1995. Bacteriological analytical manual, 8<sup>th</sup> ed., AOAC International, Gaithersburg, MD

### Technical Information

Contact Acumedia Manufacturers, Inc. for Technical Service or questions involving dehydrated culture media preparation or performance at (517)372-9200 or fax us at (517)372-2006.