



## 2% Malt Extract Agar

M1964

2% Malt Extract Agar is recommended for the detection, isolation and enumeration of yeasts and moulds.

### Composition\*\*

Ingredients	Gms / Litre
Malt extract	20.000
Agar	15.000
Final pH ( at 25°C)	5.5±0.2

\*\*Formula adjusted, standardized to suit performance parameters

### Directions

Suspend 35.00 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C. Mix well and pour into sterile Petri plates or distribute into tubes as desired.

### Principle And Interpretation

Media based on malt extract may be considered as general growth substrates due to their richness and nutrient balance. They are very suitable for the cultivation of fastidious microorganisms. With acidic pH, they are used for the isolation, cultivation and maintenance of yeast and moulds.

Malt media for yeasts and moulds have been widely used for many years. In 1919, Reddish (1) prepared a satisfactory substitute for beer wort from malt extract for use in both antibiotic and acidified standard methods for yeast and mould counts in food.

2% Malt Extract Agar contains malt extract, which provides carbon, protein and nutrient sources required for the growth of microorganisms. The acidified medium inhibits the growth of bacteria and allows good recovery of yeasts and moulds (2). Heating process during rehydration and sterilization should be for shorter period as excessive heat causes partial hydrolysis of the agar, which results in inability to gel properly when cooled.

### Quality Control

#### Appearance

Cream to beige homogeneous free flowing powder

#### Gelling

Firm, comparable with 1.5% Agar gel

#### Colour and Clarity of prepared medium

Amber coloured clear to slightly opalescent gel forms in Petri plates

#### Reaction

Reaction of 5.0% w/v aqueous solution at 25°C. pH : 5.5±0.2

#### pH

5.30-5.70

#### Cultural Response

Cultural characteristics observed after an incubation at 25-30°C for 48-72 hours.

#### Cultural Response

Organism	Inoculum (CFU)	Growth	Recovery
<b>Cultural Response</b> * <i>Aspergillus brasiliensis</i> ATCC 16404	50-100	luxuriant	

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<i>Candida albicans</i> ATCC 10231	50-100	luxuriant	>=70%
<i>Saccharomyces cerevisiae</i> ATCC 9763	50-100	luxuriant	>=70%

### Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2-8°C. Use before expiry date on the label.

### Reference

1. Reddish, 1919, Abstr. Bacteriol., 3:6.
2. Can. Dept. Agr. Pamphlet, 92-N.S.

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