

## MALT AGAR

For the detection of yeasts and moulds in foodstuffs

### TYPICAL FORMULA (g/l)

Malt Extract	30
Agar	17

### DIRECTIONS

Suspend 47g in 1000ml of cold distilled water, heat to boiling with frequent agitation and autoclave at 121°C for 15 minutes. Mix well and pour into sterile Petri dishes.

Final pH 5.5 ± 0.1

### DIRECTIONS FOR ACIDIFIED MEDIUM

When the user's procedures require an acidified medium, melt the sterilised medium in boiling water and acidify to pH 4.5 with sterile tartaric acid. To preserve the solidifying properties of the agar do not heat after the addition of acid.

### DESCRIPTION

Malt Agar is used for the detection and enumeration of yeasts and moulds in dairy products and foodstuffs. The enumeration is a useful parameter to judge the standards of hygiene of the production processes and the degree of pollution of the raw materials used.

Malt Agar is prepared according to APHA, recommending the acidification to pH 4.5 with tartaric acid to inhibit bacterial over-growth which can disturb the enumeration of the yeasts and moulds.

Malt Agar is also used as a maintenance medium for fungi and for the preparation of test strains and inocula in microbiological assays. The American Association of Cereal Chemists recommend the use of Malt Agar for the preparation of the inoculum in the assay of pantothenic acid and vitamin B12, and as a maintenance medium for *Saccharomyces carlsbergensis*.

### USER QUALITY ASSURANCE (25°C - 3 DAYS)

Productivity control

*C.albicans* ATCC 10231: good growth

*A.niger* ATCC 16404: good growth

*P.cyclopium* ATCC 16025: good growth

*S.cerevisiae* ATCC 9763: good growth

Selectivity control

*E.coli* ATCC 25922: partially inhibited

*B.subtilis* ATCC 6633: partially inhibited

### Storage

Dehydrated medium: 10-30°C

User prepared medium: 1 month at 2-8°C

### REFERENCES

- APHA (1985) - Compendium of Methods for the Microbiological Examination of Foods, 2<sup>nd</sup> ed.
- FDA (1995) Bacteriological Analytical Manual, 8<sup>th</sup> ed. Revision A, 1998. Published by AOAC International.

### PACKAGING

**4016452 Malt Agar 500g (10.6 l)**