

For the cultivation, isolation and enumeration of fungi and yeasts.

Formula in g/L

Malt extract.....	6,00	Yeast extract	1,20
Glucose.....	6,00	Maltose.....	6,00

Final pH at 25°C: $4,7 \pm 0,2$

Principle:

Malt Extract Broth is used for the isolation, cultivation and enumeration of yeasts and molds from food. Malt extract provided carbon, protein and nutrient sources required for the growth of microorganisms. It is particularly suitable for yeasts and molds as it contains concentration of maltose and other saccharides as energy sources. Maltose is added as an energy source. Dextrose is included as a source of fermentable carbohydrate. Yeast extract is the source of vitamins, particularly of the B-group. The acid pH of the Malt Extract Broth is optimum for the growth of yeasts and molds whilst restricting other bacterial growth.

Preparation: suspend 19,2 grams of the medium in one liter of distilled water. Mix well and dissolve by heating with frequent agitation until complete dissolution. Dispense into tubes and sterilize in autoclave at 115°C for 15 minutes.

The prepared medium should be stored at 2-8°C.

Procedure:

- ★ Use the medium with the normal laboratory procedures
- ★ Incubate the inoculated plates at $30 \pm 2^\circ\text{C}$ for 18-72 hours

Storage / Shelf life

- ★ Once opened keep powdered medium closed to avoid hydration at 2 - 30°C
- ★ The expiration date is indicated on the label.

Microbiological test

The following results were obtained in the performance of the medium from type cultures after incubation at a temperature of $30 \pm 2^\circ\text{C}$ and observed after 18-48 or 72 hours

Microorganisms	Growth
Saccharomyces cerevisiae ATCC 9763	Good
Saccharomyces uvarum ATCC 9080	Good
Candida albicans ATCC 10231	Good
Aspergillus brasiliensis ATCC 16404	Good

Packaging: 500 g

