Malt Extract Broth | AS-1287

for the identification, isolation, and counting of molds and yeasts. Lactic acid can be added to inhibit the growth of bacteria.

Polysaccharides included in malt extract are utilized as an energy source. Additionally, it turns the medium acidic.

An excellent source of nitrogen is mycological peptone.

Antibiotics, tartaric acid, or lactic acid can inhibit bacterial growth and increase the medium's selectivity.

Reiss suggests growing Aspergillus flavus selectively using a modified malt extract medium. According to Rapp, yeast and bacterial colonies can be distinguished from one another by adding specific indicator dyes to malt extract agar.

Composition (gr/L)

Malt Extract	17
Mycological Peptone	3
Final pH at 25°C	5.4 ± 0.2

Preparation

Dissolve 20 grams of the medium into 1 liter of deionized water. Stir well. Autoclave for 15 minutes at 121 °C.

If you want to modify the medium to pH 3.5, cool to 55°C and add about 2-3 ml of 10% lactic acid to 100 ml of malt extract agar. The medium should not be heated again after being acidified with lactic acid.

Quality Control

Dehydrated Appearance: Cream to yellow, free-flowing, homogeneous.
Prepared Appearance: Light to medium amber, Clear.
Reaction of 1% Solution at 25°C: pH 5.4 ± 0.2

Microbial Test Results

For 48 to 72 hours, incubate at 25 - 30°C.

Organism (ATCC)	Recovery
Candida albicans (10231)	Good
Aspergillus brasiliensis (niger) (16404)	Good
Saccharomyces cerevisiae (9763)	Good

Storage

Keep the container at 15-30 °C and prepared medium at 2-8 °C.