

CM 23977 - MALT EXTRACT(STD) TBL POWDER (Culture Media Ingredient)

INTENDED USE

An ideal ingredient used in the preparation of culture media for the cultivation of Yeasts and Moulds.

PRODUCT SUMMARY AND EXPLANATION

Malt Extract (STD) TBL Powder is used in the culture of yeasts and molds. This product is very high in carbohydrate content and is suitable for the growth of yeasts and molds because of the high concentration of reduced sugars, especially the maltoses. Malt extract in the agar form is recommended for the detection and isolation of yeasts and molds from dairy products and food. It is also a medium for stock culture maintenance.

PRINCIPLE

Malt extract is a water-soluble portion of malted barley used in culture media for the cultivation of yeasts and molds because it contains a high concentration of reduced sugars, particularly maltose. It provides source of carbon, protein and nutrients in culture media.

INSTRUCTION FOR USE

Malt Extract (STD) TBL is a useful ingredient of culture media designed for the propagation of yeasts and molds. It is used in food, dairy products, milk, baking food, nugget, soda pop, ice cream, bread and pastry, soft drinks and biological substrates etc. Malt Extract is also an essential ingredient for the manufacture of nutritious food formulations having high value of vitamins and proteins.

QUALITY CONTROL SPECIFICATIONS

Appearance	:	Creamish yellow colour free flowing powder having sweet malty smell.
Solubility (2% soln. at 25°C)	:	Soluble in distilled water, Clear solution.
Clarity (2% Soln. at 121°C)	:	Absolute Clear solution. No ppt.
pH (2% Soln. at 25°C)	:	5.0 – 6.0
Loss on drying (at 105°C)	:	NMT – 5.0%
Total Carbohydrates	:	NLT – 70.0%
Total Protein	:	NMT – 6.0%
Total Ash	:	NMT – 5.0%
Microbial Test	:	Passes Test
Growth Promotion Test	:	Passes Test

INTERPRETATION

Cultural Characteristic observed in 2% Malt Extract (STD) TBL and 1.5% agar after incubation at 35-37°C for 18-24 hours.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth
Aspergillus brasiliensis	16404	50-100	Good - Luxuriant
Candida albicans	10231	50-100	Good - Luxuriant
Saccharomyces cerevisiae	9763	50-100	Good - Luxuriant

PACKAGING:

Standard packing is 500 gm, in plastic bottle. After packing tightly closed in a dry and well-ventilated place.



STORAGE

Store at room temperature in cool place, Keep plastic bottle tightly closed in a dry and well-ventilated place. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use.

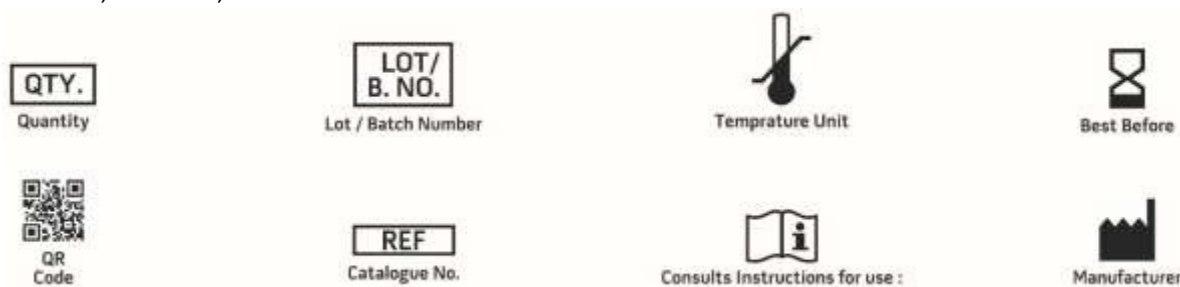
Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

DISPOSAL

After use, contact a licensed professional waste disposal service to dispose of this material. Dispose of as unused product.

REFERENCES

1. Cote. 1999. In Flickinger and Drew (ed.), Encyclopedia of bioprocess technology: fermentation, biocatalysis, and bioseparation. John Wiley & Sons, Inc., New York, N.Y.
2. Horowitz (ed.). 2007. Official methods of analysis of AOAC International, 18th ed., online. AOAC International, Gaithersburg, Md.
3. U.S. Food and Drug Administration. 2001. Bacteriological analytical manual, online. AOAC International, Gaithersburg, Md.
4. Downes and Ito (ed.). 2001. Compendium of methods for the microbiological examination of foods, 4th ed. American Public Health Association, Washington, D.C.
5. Eaton, Rice and Baird (ed.). 2005. Standard methods for the examination of water and wastewater, 21st ed., online. American Public Health Association, Washington, D.C.
6. Bridson and Brecker. 1970. In Norris and Ribbons (ed.), Methods in microbiology, vol. 3A. Academic Press, New York, N.Y.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*For Lab Use Only