

CM 21,148 - MALT EXTRACT BROTH BASE (VEG.)

INTENDED USE

For detection and enumeration of yeasts, molds and aciduric microorganisms.

PRODUCT SUMMARY AND EXPLANATION

Malt Extract Veg Media are specially developed using Veg Peptone No. 4 to avoid BSE/TSE risks associated with animal origin peptone. Malt Extract Veg Media are similar to the formula of Galloway and Burgess used for the detection, isolation and enumeration of yeasts and moulds. For mycological count, it is advisable to adjust the reaction of medium to more acidic with addition of 10% lactic acid or antibiotics may be added as sterile solutions to the molten medium immediately before pouring into the sterile petri plates in order to suppress bacterial growth.

COMPOSITION

Ingredients	Gms / Ltr
Malt extract	17.00
Veg peptone No. 4	3.00

PRINCIPLE

Malt extract provides an acidic environment and nutrients favorable for growth and metabolism of yeasts and moulds. Mycological peptone rapidly gives a luxuriant growth with typical morphology and pigmentation.

INSTRUCTION FOR USE

Dissolve 20 grams in 1000 ml distilled water and soak for 15 minutes.

Heat if necessary to dissolve the medium completely.

Sterilize by autoclaving at 10 psi pressure (115°C) for 10 minutes.

Mix well before dispensing. Avoid overheating.

If desired, to adjust acidic pH use 10% Lactic Acid.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Cream to yellow homogeneous free flowing powder.
 Appearance of prepared medium : Amber coloured clear solution in tubes.
 pH (at 25°C) : 5.4±0.2

INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Aspergillus brasiliensis	16404	10-100	Luxuriant	25-30°C	48-72 Hours



Candida albicans	10231	10-100	Luxuriant	25-30°C	48-72 Hours
Saccharomyces cerevisiae	9763	10-100	Luxuriant	25-30°C	48-72 Hours

PACKAGING:

In pack size of 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

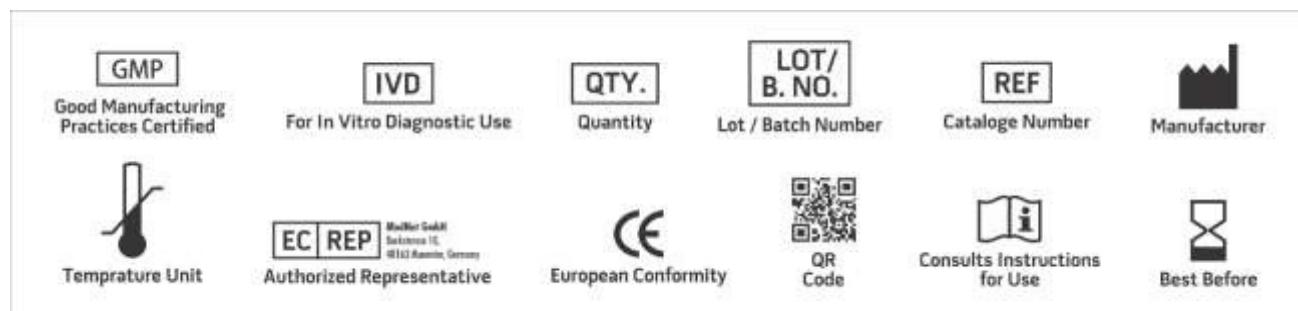
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

1. Galloway L.D. and Burgess R., 1952, Applied Mycology and Bacteriology, 3rd ed., Leonard Hill, London, pg. 54 and 57.
2. Harrigan W.F. and McCane M.E., 1976, Laboratory Methods in Food and Dairy Microbiology, Academic Press, N.Y.



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

*For Lab Use Only

