



Malt-Broth

Version: 07/2022
M&S Item numbers: 4058 (25 x 20 ml) and 5059 (4 x 250 ml)
Profile: Glass tubes with Durham tubes
Color: Brownish
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months after production

Description and application range

Malt-Broth is a universal medium without any inhibitors or other supplements. It is used for liquid enrichment of yeasts and for testing their ferment ability. Growth is indicated by turbidity and/or sediment, while the Durham tube captures the gas produced by the yeasts during the fermentation process. The amount of gas collected shows the ferment ability of the yeasts.

The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

Malt extract	30.0 g/l
Soy flour, enzymatically digested	3.0 g/l

Final pH: 4.8 ± 0.2 at 25 °C

Microbiological quality control

Bacterial contamination

Incubation: aerobically at room temperature for 3 days, specification: no growth

Productivity qualitative analysis

Incubation: aerob at 25 ± 1 °C for 72 ± 2 h, inoculum: e.g. 100 µl overnight-culture

Microorganism	Test strain	Appearance
<i>S. cerevisiae</i>	WDCM 00058	Turbidity, strong gas formation
<i>S. cerevisiae</i>	DSM 70449	Turbidity, strong gas formation
<i>S. diastaticus</i>	DSM 70487	Turbidity, moderate gas formation
<i>Candida tropicalis</i>	DSM 70151	Turbidity, moderate to strong gas formation
<i>Schizosaccharomyces pombe</i>	DSM 70576	Turbidity, low gas formation
<i>Zygosaccharomyces rouxii</i>	DSM 7525	Turbidity, none gas formation



Incubated 72 hours at 25 °C

1. 2. 3. 4. 5. 6.

1. *S. cerevisiae* WDCM 00058
2. *S. cerevisiae* DSM 70449
3. *Candida tropicalis* DSM 70151
4. *S. diastaticus* DSM 70487
5. *Schizosaccharomyces pombe* DSM 70576
6. *Zygosaccharomyces rouxii* DSM 7525