



Malt Extract-Agar

Version: 07/2022
M&S item numbers: 4060 (25 x 20 ml) and 5060 (4 x 250 ml)
Profile: Glass tubes and polycarbonate bottles
Color: Beige to light brown
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months after production

Description and application range

Malt Extract-Agar is used for the determination of colony count of yeast and molds in beverages and other samples. It is a universal medium for yeasts and molds without any inhibitors and additives. The low pH inhibits the development of accompanying bacteria. 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 |
| Enzymatic digest of casein | 5.0 g/l |
| Bacteriological Agar | 15.0 g/l |

Final pH: 5.4 ± 0.2 at 25 °C

Microbiological quality control

Bacterial contamination

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

Productivity quantitative analysis

Incubation: aerobically at 25 ± 1 °C for 48 ± 3 h, approx. inoculum: 50 – 120 CFU

| Microorganism | Test strain | Specification | Appearance |
|-----------------------------------|-------------|----------------|----------------|
| <i>Saccharomyces cerevisiae</i> | DSM 70449 | $P_R \geq 0.7$ | Beige colonies |
| <i>Zygosaccharomyces rouxii</i> | DSM 7525 | $P_R \geq 0.7$ | Beige colonies |
| <i>Brettanomyces bruxellensis</i> | DSM 70001 | Growth | Beige colonies |
| <i>Schizosaccharomyces pombe</i> | DSM 70576 | $P_R \geq 0.7$ | Beige colonies |
| <i>Rhodotorula bacarum</i> | DSM 70854 | Growth | Rose colonies |

P_R productivity rate (recovery rate)



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Filtrated culture of *Saccharomyces cerevisiae* after 48hours at 25°C