M9802 Malt Agar

Malt Agar is used for the detection and isolation of yeasts and moulds from dairy products and foods.

Composition:

Ingredients	Grams/Litre
Malt Extract	30.0
Agar	15.0
Final pH 5.5 +/- 0.2 at 25°C	

Store prepared media below 8°C, protected from direct light. Store dehydrated powder in a dry place in tightly-sealed containers at 2-25°C.
Appearance: Light yellow colored, homogenous, free flowing powder.
Gelling: Firm
Color and Clarity: Light amber colored, slightly opalescent gel forms in tubes or in petri plates.

Directions:
Suspend 45 g in 1000 ml of distilled water. Boil to dissolve the medium completely. Sterilize by autoclaving at 15 lbs. pressure (121°C) for 15 minutes. Avoid overheating as it will result in a softer and darker agar.

Principle and Interpretation:
Malt Agar is recommended by the American Public Health Association (APHA) for use in both antibiotic and acidified standard methods for the determination of yeast and mould counts in food. Malt extract provides the necessary nutrients to support the growth of fungi. The acidified medium inhibits the growth of bacteria and allows good recovery of yeast and moulds.

Cultural characteristics after 40-48 hours at 30°C.

Organisms (ATCC)	Growth
Aspergillus niger (16404)	+++
Candida albicans (10231)	+++
Saccharomyces cerevisiae (9763)	+++

References:

1. Compendium of Methods for the Microbiological Examination of Foods, (1992). Vanderzant, C. et al. eds. 3rd Edition. APHA. Washington, D.C.
2. American Type Culture Collection, Manassas, Va. U.S.A

Precautions and Disclaimer
This product is for R&D use only, not for drug, household, or other uses. Please consult the Material Safety Data Sheet for information regarding hazards and safe handling practices.