

Technical Data Sheet

Malt extract for microbiology

Catalogue number: 105391

Description

Malt extract is the water-soluble portion of malted barley. It contains a high content of reduced sugars and to a lesser extent nitrogenous constituents. The carbohydrates comprise mainly the disaccharide maltose and fractions of hexoses such as glucose and fructose, the disaccharide sucrose and other carbohydrates. The nitrogenous components include peptides, amino acids purines and vitamins. Malt extract favors the sporulation of molds such as *Aspergillus* and *Penicillium* and so can be used for the industrial fermentation but also in the preparation of microbiological culture media. The malt extract is not of animal origin.

Typical Analysis

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Appearance	Brownish-yellow, powder
pH-value (2% water)	4.5 – 6.0
Sulfated ash (800 °C)	≤ 3.0%
Loss on drying (105 °C)	≤ 6.0%
Suitability for microbiology	passes test

Ordering Information

	Product	Cat. No.	Pack content
Malt outract for microbiology	1053910500	500 g	
Malt extract for microbiology		1053919025	25 kg

