

Malt Extract

Malt Extract is used as nutritive substrate in mycological media for the propagation of yeasts and moulds and test strains in vitamin assays

Mode of Action

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 comprises 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 favours the sporulation of moulds such as *Aspergillus* and *Penicillium*.

Typical Analysis

Colour powder	Brownish yellow
Colour in solution	yellow-beige
pH (2% in water)	4.0-6.0
Loss on drying (105 °C)	≤5%
Sulfated ash (800 °C)	≤3%

Ordering Information

Product	Merck Cat. No.	Pack size
Malt Extract	1.05391.0500	500 g

Quality control

Test strains	Growth
<i>Staphylococcus aureus</i> ATCC 25923	+
<i>Staphylococcus aureus</i> ATCC 6538P	+
<i>Enterococcus faecalis</i> ATCC 11700	+
<i>Listeria monocytogenes</i> ATCC 19113	+
<i>Escherichia coli</i> ATCC 8739	+
<i>Klebsiella pneumoniae</i> ATCC 13883	+
<i>Salmonella typhimurium</i> ATCC 14028	+