Malt Extract | AS-1004

Used as nutrient for preparation of yeasts and molds culture media.

Malt extract is made from aqueous extraction of malt. This extract dried at low temperature that retains carbohydrates.

Malt extract is rich in carbohydrates mainly maltose, glucose, fructose, sucrose, and others. Nitrogenous components include free amino acids, short peptide fragments and vitamins.

Malt extract is beneficial for sporulation of moulds like *penicillium* and *aspergillus*.

Typical analysis

Powder appearance	Brownish yellow, homogenous, free flowing
Solubility	Freely soluble in water, not soluble in alcohol
1% solution appearance	clear
pH (10% in water)	5 - 7

Chemical analysis

Protein content	≥5
Sodium chloride	≤1
Carbohydrate content	≥70
Moisture	≤6

Amino acid composition (mg/g)

Aspartic acid	9
Threonine	4
Serine	4
Glutamic acid	16
Proline	6
Glycine	4
Alanine	4
Cysteine	-
Methionine	2
Isoleucine	5
Leucine	6
Tyrosine	3
Phenylalanine	7
Histidine	6
Lysine	6
Arginine	5
Tryptophan	-

Microbial Quality Control

Cultural response after 48-72 hours incubation at 25-30 °C on Malt Extract Agar (AS-1286) prepared by Malt extract as a component.

Strain	ATCC	Growth
Candida albicans	10231	Luxuriant
Saccharomyces cerevisiae	9763	Luxuriant
Aspergillus brasiliensis	16404	Luxuriant
Staphylococcus aureus	29923	Luxuriant
Escherichia coli	8739	Luxuriant

Shelf life and storage

Store below 30 °C in a ventilated and low humidity place and protected from light. Close the container tightly after use. Use before expiry date.

Note that this product is for R&D use only. DO NOT USE for drug, household, or any other uses.