

MALT EXTRACT

Malt extract is prepared by means of purification steps in order to achieve a product showing clear solution. It is rich in carbohydrates, mainly maltose. It is intended for the culture of yeasts and moulds.

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|--------------|--------------------------------------|
| Code number: | 500 g: MAE10500, 1000 g: MAE11000 |
| Colour: | Pale-yellow |
| Appearance: | Fine powder, easily soluble in water |

Physico-chemical characteristics

| Parameter | Specification |
|------------------------|---------------|
| Solubility in water 2% | Complete |
| pH (2% solution) | 5,0 – 6,0 |
| Loss on drying | ≤ 5 % |
| Residue on ignition | ≤ 5 % |
| Reducing sugars | 75 – 95 % |

Microbiological characteristics

| Parameter | Specification |
|-------------------------------|---------------|
| Total aerobic microbial count | ≤ 5 000/g |
| Coliforms | ≤ 10/g |
| Yeasts and moulds | ≤ 100/g |
| <i>Escherichia coli</i> | Absent |
| <i>Salmonella</i> spp. | Absent |
| <i>Staphylococcus aureus</i> | Absent |

Storage conditions: Protected from light, at room temperature.

Warning!

Hygroscopic product. Avoid heat and moisture.

In vitro diagnostic raw material – for professional use only!