

Dehydrated Culture Media Bases / Media Supplements

Technical Information

Malt Extract Powder

Product Code: BA2004

Principle & Interpretation

Malt Extract Powder is prepared from aqueous extract of sprouted malt grains and dried at low temperat ure to preserve nutrients present in the form of carbohydrates and nitrogenous substances. It is a brownish yellow coloured, homogeneous powder that dissolves in distilled water. Recommended for the propagations of Yeasts and Moulds.

Warning and Precautions

Read the label before opening the container. Wear protective gloves/protective clothing/eye protection/ face protection. Follow good microbiological lab practices while handling specimens and culture. Safety guidelines may be referred in individual safety data sheets.

Limitations

1. It is biological origin product since variation in colour of powder and clarity may observed.

2. Each lot of the product has been tested for the organisms specified on the COA. It is recommended to users to validate the medium for any specific microorganism other than mentioned in the COA based on the user 's requirement.

3. Individual organisms differ in their growth requirement and may show variable growth patterns on themedium prepared by the product.

Performance and Evaluation

Performance of the medium is expected when used as per the direction on the label within the expiry period when stored at recommended temperature

Quality Control

Appearance

Cream to brownish yellow homogenous free flowing powder

Solubility

Freely soluble in distilled/purified water producing slight haziness, insoluble in alcohol.

Clarity

1% w/v aqueous solution clear to hazy may have precipitate after autoclaving at 15 lbs pressure (121 C)for 15 minutes.

рΗ

pH of 2% w/v aqueous solution at 25°C 5.5-7.5

Microbial Load :

Bacterial Count : <= 2000 CFU/gram by plate method, when incubated at 30-35℃ for not less than 3 days Yeast & mould Count : <= 100 CFU/gram by plate method, when incubated at 20-25℃ for not less than 5 days.

Test for pathogens :

- 1. Escherichia Coli- Absent/gram of sample
- Salmonella species- Absent/10 gram of sample
- Pseudomonas aeruginosa- Absent/gram of sample



Bases / Media Supplements

4. *Staphylococcus aureus*- Absent/gram of sample

5. Candidaalbicans- Absent/gram of sample

6. Clostridia- Absent/gram of sample

Cultural response : Cultural response observed after an incubation at 25-30°C for 48-72 hours by preparing MaltExtract Agar (DM1137) using Malt Extract as an ingredient.

Growth
Luxuriant
Luxuriant
Luxuriant

Chemical Analysis :

Protein content : ≥5.00 %

Carbohydrate content : ≥70.00 %

Loss on drying : ≤5.00 %

Storage and Shelf Life

Store between 10-30°C in tightly closed container and away from bright light. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use.

Disposal

User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with clinical sample must be decontaminated and disposed of in accordance with current laboratory techniques.

Disclaimer :

- User must ensure suitability of the product(s) in their application prior to use.
- The product conforms solely to the technical information provided in this booklet and to the best of knowledge research and development work carried at **CDH** is true and accurate.
- Central Drug House Pvt. Ltd. reserves the right to make changes to specifications and information related to the products at any time.
- Products are not intended for human or animal diagnostic or therapeutic use but for laboratory, research or further manufacturing
 of diagnostic reagents extra.
- Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.
- Do not use the products if it fails to meet specifications for identity and performance parameters.