

TECHNICAL DATA SHEET

Article No. 9980

Malt Extract Agar, prepared plates

SPECIFICATION

Prepared plates, 90 mm. Medium for detection, isolation and enumeration of fungi, particularly yeast and moulds, also from air and water samples.

Colour: Yellow

pH: 5.6 ± 0.2 at 25 °C

COMPOSITION IN G/L

Malt Extract30.0Soy peptone3.0Agar15.0

PACKAGING DETAILS

9980-20PLATES

20 prepared plates 90 mm Content: $21 \pm 2 \text{ ml}$

Packaging unit: 1 box with 2 packs of 10 plates/pack. Single cellophane.

GUIDELINES

Description:

Malt Extract Agar promotes the growth of almost all fungi because of its balanced composition, and its ability to inhibit most bacteria due its low pH.





Technique:

Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results. Spread the plates by streaking methodology or by spiral method. Incubate the plates up aerobically at 20-30 °C for 48h up 5 days.

(Incubation times longer than those mentioned above or different incubation temperatures may be required depending on the sample, on the specifications,...)

After incubation, enumerate all the colonies that have appeared onto the surface of the agar. Each laboratory must evaluate the results according to their specifications. Calculate total microbial count per ml of sample by multiplying the average number of colonies per plate by the inverse dilution factor if streaked a diluted sample. Report results as Colony Forming Unit (CFU's) per ml or g along with incubation time and temperature.

MICROBIOLOGICAL CONTROL

Spiral Spreading: Practical range 100 ± 20 CFU. min. 50 CFU (productivity) / 10⁴ - 10⁶ CFU (selectivity).

Microbiological control according to ISO 11133:2014/A1:2018.

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020

Aerobic. Incubation at 22.5 ± 2 °C 3-5 days (moulds and yeast)

Microorganism	Growth
Candida albicans ATCC® 10231, WDCM 00054	Good
S. cerevisiae ATCC® 9763, WDCM 00058	Good
Aspergillus brasiliensis ATCC® 16404, WDCM 00053	Good

Sterility control:

Incubation 48 hours at 30-35 $^{\circ}$ C and 48 hours at 20-25 $^{\circ}$ C: NO GROWTH. Check at 7 days after incubation in same conditions.





BIBLIOGRAPHY

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- · FDA (Food and Drug Adminstrations) (1978) Bacteriological Analytical Manual A.O.A.C. Washington. ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- ·ISO 16000-17:2008 Indoor Air Detection and enumeration of moulds Culture Based method.
- · RAPP, M (1974) Indikator-Zusätze zur Keimdifferenzierung auf würze und Malzextrakt Agar. Milchwiss. 29:341-34.
- · REIS, J. (1972) Ein selektives kulturmedium für der Nachweiss von Aspergillus flavus. Zbl. Bokt. Hyg. I. Abt. Orig. 220:564 -566.

STORAGE

2-14 °C

SHELF LIFE

3.5 months unopened from date of manufacture

created: 14.06.2023

