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Malt extract broth and agarized

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Protocol status: Working

We use this protocol and it's working

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MP

Abstract

Recipe and protocol for Malt extract broth medium preparation. An optional step for agarization is provided.



Recipe and steps to prepare your mixture

- 1 Take note of the position of YourFavouriteIngredients and take them from the reagent-room.
- 2 **Weight ingredients:**
Tryptone/Peptone powder (technical grade) 5 g/L
Yeast extract 3 g/L
Malt extract (technical grade) 3 g/L
Glucose (technical grade) 10 g/L
Milli Q or Tap water to volume 1L.
- 3 Add all the solid ingredients to a plastic or glass beaker, along with 600-700mL of water to dissolve the ingredients.
It's facultative to measure Water with a cylinder.
It's facultative to add **autoclavable** components (vitamins, antibiotics etc.)

Agarization

- 4 Add 15 g/L Agar microbiology grade along with 100mL of water to "dissolve" the agar. It will settle to the bottom due to low solubilization below 50°C, it will be mixed during autoclaving step.

Finalise your mixture

- 5 Make up to final 1L volume with remaining water and further mix.

Autoclave it!

- 6 Pour the content into a Duran to autoclave the mixture.
Do not fill the whole bottle, leave some headspace (1/4 of total volume HS).
Do not seal the bottle, leave the top half-round open.
Remember to place autoclave-tape over your bottles.
Autoclave setting: 121°C for 15min, 15psi/1bar