

Maltose

Component in microbiological culture media

DESCRIPTION

Maltose is a fermentable carbohydrate and is used when preparing microbiological culture media in a laboratory setting. Maltose is a fermentable carbohydrate which acts as an energy source in culture media.

STORAGE

The powder is very hygroscopic: store the powder at 10-30 °C, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident. Store prepared media at 2-8 °C.

DISPOSAL OF WASTE

Disposal of waste must be carried out according to national and local regulations in force.

PACKAGE

Code	Content	Packaging
611602	500 g	500 g of product in plastic bottle

SHELF LIFE

4 years

QUALITY CONTROL

Dehydrated powder

Appearance: free-flowing, homogeneous.

Colour: White crystalline.

TABLE OF SYMBOLS

LOT	Batch code		Consult instructions for use		Manufacturer		Contains sufficient for <n> tests
REF	Catalogue number		Temperature limitation		Use by		Keep away from heat sources