Meat Extract Powder

Intended Use

A nutritious extract used as an ingredient in the preparation of culture media for cultivation of a wide variety of fastidious microorganisms.

Summary and Principle

Meat extract is manufactured from meat with low fat content and can be considered as complementing the nutritive properties of peptone by contributing minerals, phosphates, energy sources and those essential factors missing from peptone. Meat extract powder is a source of amino acids, peptides and other nutrients.

Storage and Stability

Store dehydrated medium below 30°C in tightly closed container. Avoid freezing and overheating. Use before expiry date on the label. Once opened keep powdered medium closed to avoid hydration.

Note: TSE/BSE certificate is available on request.

Directions

Refer to the final concentration in the formula of the medium being prepared.

| Quality Control | |
|------------------------------------|---|
| Test | Specification |
| Appearance | Light yellow / yellowish brown coloured powder. |
| Solubility | Completely soluble in water. |
| Colour and Clarity of 1% w/v | Light yellow coloured, clear solution. |
| aqueous solution after autoclaving | |
| at 15 psi / 15 min | |
| pH after autoclaving | 6.5 ± 1.5 |

Ash Content Not More Than 12% Loss on Drying (Moisture Content) Not More Than 6% α-amino Nitrogen Content Not Less Than 2.5% **Total Nitrogen Content** Not Less Than 10% Total microbial count Less than 5000 cfu/g

E. coli Absent Salmonella Absent Pseudomonas aeruginosa Absent Staphylococcus aureus Absent

Cultural Response

Cultural characteristics observed after an incubation of 18-24 hours at 30°C-35°C for bacteria and 2-5 days for fungi at 20°C-25°C

| Organism (ATCC) | Growth |
|----------------------------------|--------|
| Staphylococcus aureus (6538) | Good |
| Escherichia coli (8739) | Good |
| Pseudomonas aeruginosa (9027) | Good |
| Streptococcus pyogenes (19615) | Good |
| Candida albicans (10231) | Good |
| Aspergillus brasiliensis (16404) | Good |

Note: Growth for *Aspergillus brasiliensis* was observed after 72 hours at 20°C-25°C for quantitative test and the same is carried out for qualitative test and confirmed characteristic growth (White mycelial growth with black spores) after 4-5 days.

Reference

1. Data on file: Microxpress®, A Division of Tulip Diagnostics (P) Ltd.

Product Presentation:

| Cat No. | Product description | Pack Size |
|--------------|---------------------|-------------|
| 202130740500 | Meat Extract Powder | 500 g |
| 202130742500 | Meat Extract Powder | 2.5 k |
| 202130749925 | Meat Extract Powder | 25 k (Bag) |
| 202130749825 | Meat Extract Powder | 25 k (Drum) |

Disclaimer

Information provided is based on our inhouse technical data on file, it is recommended that user should validate at his end for suitable use of the product.