

## 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, Halal certified.

### Summary and Principle

Meat extract is derived from cara meat, which is known for its low fat content and originates from the water buffalo. It can be considered as complementing the nutritive properties of peptone by contributing minerals, phosphates, energy sources and those essential factors missing from peptone. It 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 aqueous solution after autoclaving at 15 psi / 15 min	Light yellow coloured, clear solution.
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
<i>E. coli</i>	Absent
<i>Salmonella</i>	Absent
<i>Pseudomonas aeruginosa</i>	Absent
<i>Staphylococcus aureus</i>	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
<i>Staphylococcus aureus</i> subsp. <i>aureus</i> (6538)	Good
<i>Escherichia coli</i> (8739)	Good
<i>Pseudomonas aeruginosa</i> (9027)	Good
<i>Streptococcus pyogenes</i> Strain Bruno (19615)	Good
<i>Candida albicans</i> 3147 (10231)	Good
<i>Aspergillus brasiliensis</i> WLRI 034(120) (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)

									
Temperature Limit	Manufacturer	Lot Number	Hygroscopic keep container tightly closed	Date of Manufacture	Catalogue Number	Consult Instructions for use	Use-by Date	Received on	Opened on

Revision: 1025/VER-03

## 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.