

## TECHNICAL DATA SHEET

# BACTERIOLOGICAL MEAT EXTRACT

### NUTRITIVE SUPPLEMENT (PEPTONE) FOR MICROBIOLOGY

## 1 INTENDED USE

Combined with peptones of different origins, Bacteriological Meat Extract is an excellent nutritional complement destined for the preparation of a variety of culture media. It is normally used in the concentration range of 0.2 to 1.0%.

## 2 DESCRIPTION

Meat Extract is prepared from selected animal tissues which confer on it excellent nutritive properties.

## 3 TYPICAL ANALYSIS

### Physical characteristics :

- Appearance, color ..... light brown powder
- Solubility in water at 5 % ..... total
- pH of an aqueous solution at 5 % .....  $7,0 \pm 0,5$
- Stability at pH 7,0 after autoclaving for 15 minutes at 121 °C..... stable

### Chemical characteristics :

- Total Nitrogen .....  $12,0 \pm 1,0$  %
- $\alpha$ -amino Nitrogen .....  $4,0 \pm 1,0$  %
- Creatinine ..... 2,5 %
- Indole ..... absence
- Nitrates ..... absence
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- Chlorides (expressed as NaCl) .....  $1,5 \pm 0,5$  %
- Calcium ..... 0,1 %
- Iron ..... 0,007 %
- Sulfuric ash ..... less than 17,0 %
- Loss on drying ..... less than à 6,0 %

### Total amino acids (expressed in g per 100 g if product) :

- Aspartic acid ..... 8,2
- Threonine ..... 3,0
- Serine ..... 2,9
- Glutamic acid ..... 9,5
- Proline ..... 4,1
- Glycine ..... 7,2
- Alanine ..... 5,3
- Valine ..... 4,9
- Cystine ..... not assayed
- Methionine ..... 0,7
- Isoleucine ..... 3,0
- Leucine ..... 6,0
- Tyrosine ..... 1,2
- Phenylalanine ..... 3,7
- Lysine ..... 6,5
- Histidine ..... 1,9
- Arginine ..... 3,7
- Tryptophan ..... 0,4

#### 4 BACTERIOLOGICAL CONTROL

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- Total aerobic mesophilic count.....less than 5000 cfu/g
- Heat resistant spores in 1 gram.....absence

#### 5 PACKAGING / STORAGE / SHELF LIFE

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500 g bottle ..... A1710HA

Store between 2 - 30 °C, the expiration date is indicated on the label.

#### 6 ADDITIONAL INFORMATION

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The information provided on the labels take precedence over the formulations or instructions described in this document and are susceptible to modification at any time, without warning.

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