

CM 23941 - B. MEAT EXTRACT (STD) TBL POWDER (BOVINE) (Culture Media Ingredient)

INTENDED USE

B. Meat Extract (STD) TBL Powder is highly nutritious; it is used in preparing microbiological culture media. It is recommended for use in culture media for bacteriological examination of water, milk and other materials.

PRODUCT SUMMARY AND EXPLANATION

B. Meat Extract (STD) TBL Powder is intended to replace aqueous infusion of meat in microbiological culture media. It is frequently used at a concentration of 0.3 to 1.0% in culture media, although concentrations may vary depending on the nutritional requirements for the medium formulation. It may be relied upon for biochemical studies, particularly fermentation reactions, because of its independence from fermentable substances that would interfere with the accuracy of such determinations.

PRINCIPLE

B. Meat Extract (STD) TBL Powder is infusion of beef and provide an undefined source of nutrients. Beef Extract products are not exposed to the harsh treatment used for protein hydrolysis, so they can provide some of the nutrients lost during peptone manufacture. Beef Extract Powder is mixture of peptides and amino acids, nucleotide fractions, organic acids, minerals and some vitamins. The function of B. Meat extract powder (bovine) products can be described as complementing the nutritive properties of peptone by contributing minerals, phosphates, energy sources and those essential factors missing from peptone.

INSTRUCTION FOR USE

B. Meat Extract (STD) TBL Powder is a dehydrated extract of bovine tissue for use in preparing microbiological culture media in a laboratory setting. Beef Extract Powder is not intended for use in the diagnosis of disease or other conditions in humans. It is prepared and standardized for use in microbiological culture media, where it is generally used to replace infusion of meat. Culture media containing B. Meat extract powder are recommended for use in bacteriological examination of water, milk, and other materials, where uniform composition of media is important. It is relied upon for biochemical studies, particularly fermentation reactions because of its independence from fermentable substances.

QUALITY CONTROL SPECIFICATIONS

Appearance	:	Light yellowish to brownish yellow colour, free flowing powder having characteristic meat odour but not pungent smell.
Solubility (2% soln. at 25°C)	:	Completely soluble in distilled water, clear.
Clarity (2% Soln. at 121°C)	:	Absolute clear solution. No ppt.
pH (2% Soln. at 25 °C)	:	6.5 – 7.5
Loss on drying (at 105 °C)	:	NMT – 6.0%
Total Nitrogen (DWB)	:	NLT – 11.0%
α-Amino Nitrogen	:	NLT – 4.0%
Total Ash	:	NMT – 12.0%
Chloride (as NaCl)	:	NMT – 6.0%
Indole Test	:	Positive
Microbial Test	:	Passes Test
Growth Promotion Test	:	Passes Test

INTERPRETATION

Cultural characteristics observed after incubation at 35-37°C for 18-48 hours.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth
Staphylococcus aureus	25923	50 - 100	Good - Luxuriant
Escherichia coli	25922	50 - 100	Good - Luxuriant
Pseudomonas aeruginosa	27853	50 - 100	Good - Luxuriant
Bacillus subtilis	6633	50 - 100	Good - Luxuriant
Enterococcus faecalis	29212	50 - 100	Good - Luxuriant
Streptococcus pyogenes	19615	50 - 100	Good - Luxuriant

PACKAGING

Standard packing is 500gm in plastic bottle. After packing tightly closed in a dry and well-ventilated place.

STORAGE

Store at room temperature in cool place, Keep container tightly closed in a dry and well-ventilated place and away from bright light. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use.

Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

DISPOSAL

After use, contact a licenced professional waste disposal service to dispose of this material. Dispose of as unused product.

REFERENCES

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3. Clesceri, Greenberg and Eaton (ed.). 1998. *Standard methods for the examination of water and wastewater*, 20th ed. American Public Health Association, Washington, DC.
4. U.S. Food and Drug Administration. 1995. *Bacteriological analytical manual*, 8th ed. AOAC International, Gaithersburg, Md.
5. Downes and Ito (ed.). 2001. *Compendium of methods for the microbiological examination of foods*, 4th ed. American Public Health Association, Washington, D.C.
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7. U.S. Department of Agriculture. 1998. *Microbiology laboratory guidebook*, 3rd ed. Food Safety and Inspection Service, USDA, Washington, D.C.
8. Cote. 1999. In Flickinger and Drew (ed.), *Encyclopedia of bioprocess technology: fermentation, biocatalysis, and bioseparation.* John Wiley & Sons, Inc., New York, N.Y. 10. Bridson and Brecker. 1970. In Norris and Ribbons (ed.), *Methods in microbiology*, vol. 3A. Academic Press, New York. N.Y.



QTY.

Quantity

**LOT/
B. NO.**

Lot / Batch Number



Temperature Unit



Best Before



QR
Code

REF

Catalogue No.



Consults Instructions for use :



Manufacturer

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*ForLab Use Only

