

## CM 23984 - MEAT EXTRACT POWDER (Culture Media Ingredient)

### INTENDED USE

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

### PRODUCT SUMMARY AND EXPLANATION

Meat Extract is derived from infusion of meat and provides an undefined source of nutrients. It is not exposed to the harsh treatment used for protein hydrolysis, so it can provide some of the nutrients lost during peptone and amino acids, nucleotide fractions, organic acids, minerals and some vitamins. Meat Extract is a mixture of peptides.

### 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.

### INSTRUCTION FOR USE

Meat Extract 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.

### QUALITY CONTROL SPECIFICATIONS

Appearance	:	Brownish yellow color, free flowing powder having meat characteristic odour but not pungent smell.
Solubility (2% soln. at 25°C)	:	Soluble in Water, Clear. Insoluble in alcohol.
Clarity (2% Soln. at 121°C)	:	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 – 12.0%
α-Amino Nitrogen	:	NLT – 2.5%
Total Ash	:	NMT – 15.0%
Chloride (as NaCl)	:	NMT – 6.0%
Indole Test	:	Positive
Microbial parameters	:	Passes Test

### INTERPRETATION

Cultural Characteristic observed in 2% Meat Extract Powder and 1.5% agar after incubation at 30-35°C for 18-24 hours.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Staphylococcus aureus	25923	50-100	Luxuriant	≥70%	30-35°C	18-24 hours
Escherichia coli	25922	50-100	Luxuriant	≥70%	30-35°C	18-24 hours
Pseudomonas aeruginosa	27853	50-100	Luxuriant	≥70%	30-35°C	18-24 hours
Clostridium perfringens	12924	50-100	Luxuriant	≥70%	30-35°C	18-24 hours



Enterococcus faecalis	29212	50-100	Luxuriant	>=70%	30-35°C	18-24 hours
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**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 plastic bottle tightly closed in a dry and well-ventilated place. 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.

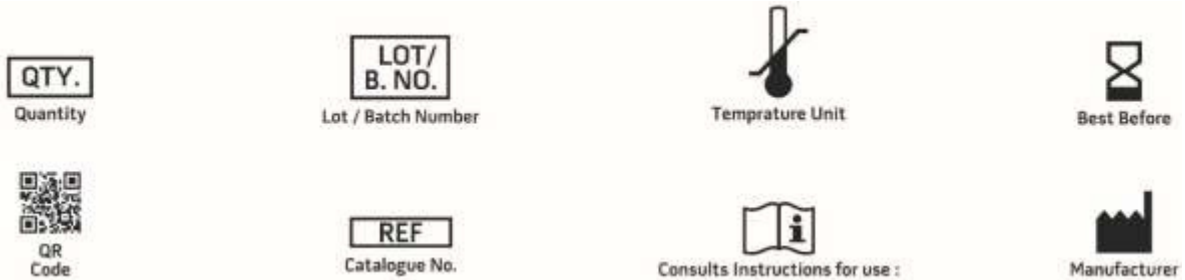
Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

**DISPOSAL**

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

**REFERENCES**

1. United States Pharmacopeial Convention. 2006. The United States pharmacopeia 29/The national formulary 24—2006. United States Pharmacopeial Convention, Inc., Rockville, Md.
2. Cote. 1999. Media composition, microbial, laboratory scale. In Flickinger and Drew (ed.), Encyclopedia of bioprocess technology: fermentation, biocatalysis, and bioseparation. John Wiley & Sons, Inc., New York.



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