

Technical Data Sheet

Meat Extract Dry 84688.0500

Also known as

Meat Extract Powder

Intended use

Used in general purpose and diagnostic media preparations

Principle And Interpretation

Meat Extract Dry is prepared from fresh lean meat specially selected to yield maximum growth of fastidious microorganisms. The high quality pure lean meat used for this ensures consistent colony characteristics, when used in differential media. It is a yellowish brown coloured powder having an agreeable meat like odour and taste. It readily dissolves in distilled water, forming yellowish brown coloured solution, which remains clear even after autoclaving. It is used as follows: General purpose media - Standard Nutrient Media, Staphylococccus Enrichment Broth, Disinfectant Test Broth, Sterility Test Media A and B, VL Medium, etc. Diagnostic Media - Yersinia Isolation Agar, Salmonella Agar öNöZ, Inositol Brilliant Green Bile Agar, Gelatin Iron Agar, Anderson Agar Base, etc. Bulk production of antibiotics, enzymes and other products of microbiological origin.

Quality Control

Appearance

Light yellow to brownish yellow homogenous free flowing powder having characteristic odour but not putrescent

Solubility

Freely soluble in distilled/purified water, insoluble in alcohol.

Clarity

1% w/v aqueous solution remains clear without haziness after autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Reaction

Reaction of 2% w/v aqueous solution at 25°C is pH: 6.4±0.5

Microbial Load:

Total aerobic microbial count (cfu/gm)

By plate method when incubated at 30-35°C for 18-24 hours

Bacterial Count : <= 250 CFU/gram

Total Yeast and mould count (cfu/gm) Chemical Analysis

By plate method when incubated at 20-25°C for 48 hours

Yeast &mould Count : <= 100 CFU/gram

Test for Pathogens

- 1. E.coli-Negative in 10 gms of sample
- 2. Salmonella species-Negative in 10 gms of sample
- 3. Pseudomonas aeruginosa- Negative in 10 gms of sample
- 4. Staphylococcus aureus- Negative in 10 gms of sample
- 5. C.albicans- Negative in 10 gms of sample
- 6. Clostridia- Negative in 10 gms of sample

Indole Test

Tryptophan content: Passes

Cultural response

Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing Sterility Medium A using Meat Extract powder as an ingredient.

1

VWR International bvba/sprl

Haasrode Research park Zone 3 Geldenaaksebaan 464 b-3001 Leuven Tel +32 (0) 16 385 011



Technical Data Sheet

OrganismGrowthBacillus subtilis ATCC 6633goodPseudomonas aeruginosagood

ATCC 27853

Staphylococcus aureus good

ATCC 25923

Enterococcus faecalis good

ATCC 29212

Chemical Analysis

Total Nitrogen>= 11.50%Amino Nitrogen>= 3.20%Sodium chloride<= 6.0%Loss on drying<= 5%Residue on ignition<= 20%

Storage conditions

Store below 30°C in tightly closed container. Use before expiry period on the label.

Ordering information

84688.0500 Meat Extract Dry Bottle of 500g