

Meat Extract

(Purified powdered meat extract for bacteriology)

356-4354

DEFINITION

This specially purified and neutralized powdered meat extract is suitable for the preparation of most culture media for bacteriology. It offers numerous advantages compared to the paste meat extracts usually used.

PRESENTATION

Dehydrated

10 kg

code 356-4354

AVERAGE CHARACTERISTICS

Appearance Light brown powder
Density 0.6 to 0.7
Odor Slight, non-putrid
Final pH = 7.0 ± 0.2

Humidity Under 7%
Sulfated ash 15 ± 3%
Sodium chloride 5 to 8%
Total nitrogen 10 to 15%
Amino nitrogen 1 to 2%
Phosphorus (P₂O₅) 12 to 14%
Calcium 0.1 to 0.2%
Magnesium 0.02 to 0.07%
Copper Less than 10 p.p.m.
Iron Less than 150 p.p.m.
Insoluble particles Negative
Precipitation after autoclaving Negative
Culture tests Satisfactory

STORAGE

- + 15°C to 25°C, in carefully-sealed cask in a cool, dry place.
- Expiration date and batch number are shown on the package.

UTILISATION

1 g of paste meat extract can be replaced by 0.8 g of this powdered extract. Media prepared with this are pale, clear and do not precipitate on autoclaving. Used at the dose level of 0.3 to 0.5%, it is conducive to an excellent growth of all bacteria.

PERFORMANCES / QUALITY CONTROL OF THE TEST

The growth performances of the media are verified with the following strains:

STRAINS	Results after 24h culture at 37°C
<i>Salmonella Enteridis</i> ATCC 13076	Good growth
<i>Staphylococcus aureus</i> ATCC 25923	Good growth
<i>Staphylococcus epidermidis</i> ATCC 12228	Good growth
<i>Streptococcus faecalis</i> var. <i>zymogenes</i> ATCC 29212	Good growth
<i>Streptococcus bovis</i> CIP 56.23	Good growth
<i>Streptococcus pyogenes</i> ATCC 19615	Good growth
<i>Listeria Monocytogenes</i>	Good growth

QUALITY CONTROL OF MANUFACTURER

Every product manufactured and marketed by Bio-Rad is subject to a quality-assurance procedure at all stages, from the reception of raw materials to the marketing of the end-product. Each batch of finished product undergoes quality control and is marketed only if it satisfies the acceptability criteria.

Documentation relative to the production and control of each batch is kept on file.

KEY WORDS

Meat extract / Food products / Enumeration / Isolation / Medium.