



Reference : 07-075

Scharlau Microbiology - Technical data sheet

Product :  
MEAT EXTRACT

### Specification

Culture Media Ingredient.

### Description

Meat extract has been the basic component of culture media for a long time, and initially it was substituted for meat infusions due to its ease-of-use. Being a refined and clarified extract with a more defined composition it provides greater reproducibility of results when used with other refined ingredients.

Meat extract is obtained from the tendon and fat free tissue of animals (sheep and pig), which are enzymatically pre-digested. Its production involves the elimination of fermentable sugars. The totally desiccated (dried) version is easier to use and requires a lesser quantity in order to obtain the same results. Meat extract solutions are clear, slightly coloured and with an almost neutral pH. In the culture media it is used in concentrations varying from 0,3-0,5%.

Among the raw materials used in its preparation, the bovine constituents belong to the category IB, according to "Note for Guidance EMEA/410/01 Rev. 3". The bovine tissue is sourced from New-Zealand, and comes from herds declared free from Bovine Spongiform Encephalopathy and Foot-and-Mouth disease after examination by the Veterinary Authorities.

The product does not contain and is not derived from specified risk material as defined in the European Commission Decision 97/534/EC.

It also complies with the General Monograph 1483 on "Products with Risk of Transmitting Agents of Animal Spongiform Encephalopathies" in the current European Pharmacopoeia. The other constituents are of porcine origin. The manufacturing process includes boiling at 100°C for a minimum of 5 minutes and instantaneous heating at 170°C minimum on spray drying. (Note: These parameters can be changed and specified in the Certificate of Analysis for each batch).

### Physico-chemical characteristics

Appearance powder.....	Cream to beige
Solubility in water 5%.....	Total
Stability after autoclave.....	No precipitate
Loss on drying (% Moisture).....	≤ 6,00
pH (solution 5%).....	6.0 -7.0
Total nitrogen TN (% w/w).....	11.5 - 12.5
Amino Nitrogen AN (% w/w).....	3.5 - 4.5
AN/TN x100.....	28 - 39
Chlorides (NaCl)(%).....	≤ 7.0
Residue on ignition (%).....	≤ 18.0

### Microbiological limits

Total aerobic microbial count.....	< 10000 CFU/g
Coliforms.....	< 10 CFU/g
Moulds and yeasts.....	< 20 CFU/g
<i>Staphylococcus aureus</i> .....	absent in 10 g
<i>Escherichia coli</i> .....	absent in 10 g
<i>Salmonella spp</i> .....	absent in 25 g



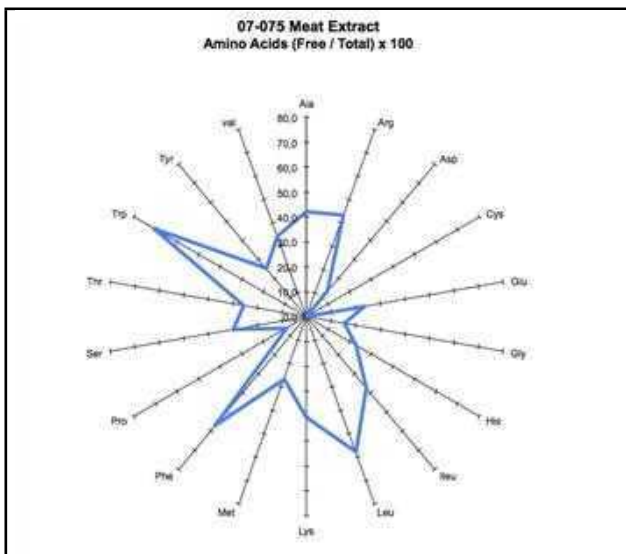
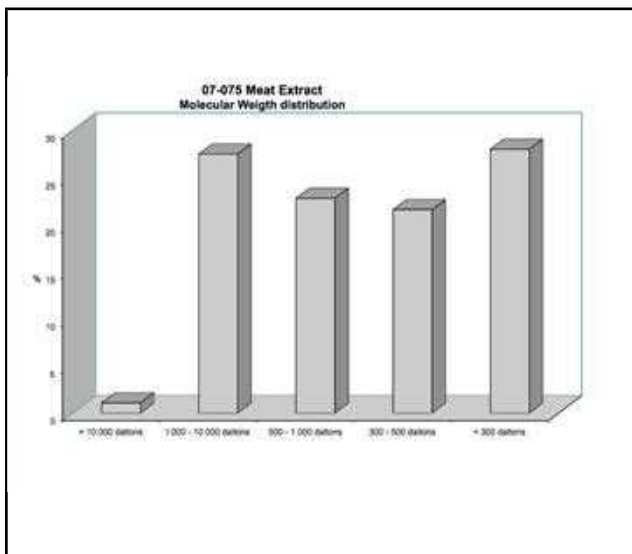
Reference : 07-075

Scharlau Microbiology - Technical data sheet

Product :  
MEAT EXTRACT

**Amino Acids (Total g/100 g)**

Alanine.....	4.00	Isoleucine.....	3.00	Valine.....	3.90
Arginine.....	3.80	Proline.....	4.50	Lysine.....	5.30
Aspartic acid.....	6.20	Serine.....	3.10	Methionine.....	2.00
Cystine.....	0.70	Threonine.....	3.20	Histidine.....	1.70
Glutamic acid.....	12.4	Tryptophan.....	0.70	Leucine.....	4.80
Glycine.....	3.70	Tyrosine.....	1.70	Phenylalanine.....	2.90



**Storage**

For laboratory use only. Keep tightly closed, away from bright light, in a cool dry place (+4 °C to 30 °C).