



Reference : 07-152

Scharlau Microbiology - Technical data sheet

Product :  
MEAT PEPTONE

### Specification

Culture Media Ingredient.

### Description

Meat peptone is a hydrolysate obtained by a partial digestion of meat by pepsin. It complies with the Pharmacopoeial specifications for the peptic digestion of animal tissues. It is a fine powder, cream to brown coloured, that gives very clear and plate coloured solution and is specially prepared for use in the culture media.

Among the raw materials used in its preparation, the bovine constituents belong to the category IC according to "Note for Guidance EMEA/410/01 Rev. 3". The meat is sourced from New-Zealand, Australia come 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. Also it complies with the General Monograph 1483 on "Products with Risk of Transmitting Agents of Animal Spongiform Encephalopathies" in the current European Pharmacopoeia.

The enzymatic preparation used in the digestion of the animal tissues is of porcine origin. The manufacturing process includes boiling at 80°C for a minimum of 1h, a step of 30 minutes at 98 °C and instantaneous heating at 140°C minimum on spray drying. (Note: These parameters can be changed and specified in the Certificate of Analysis for each batch).

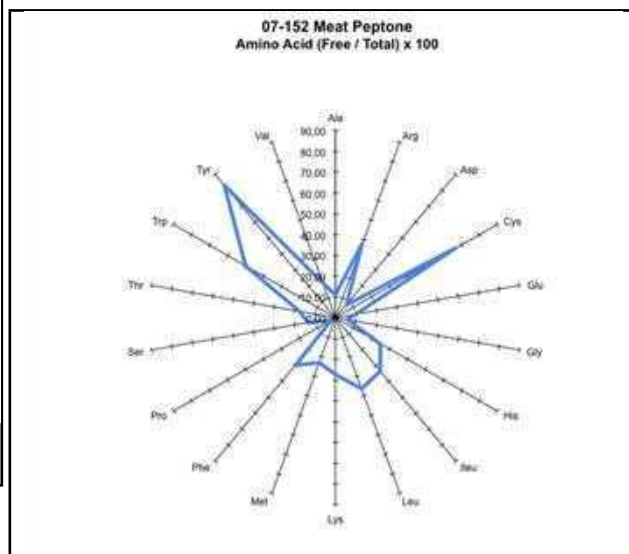
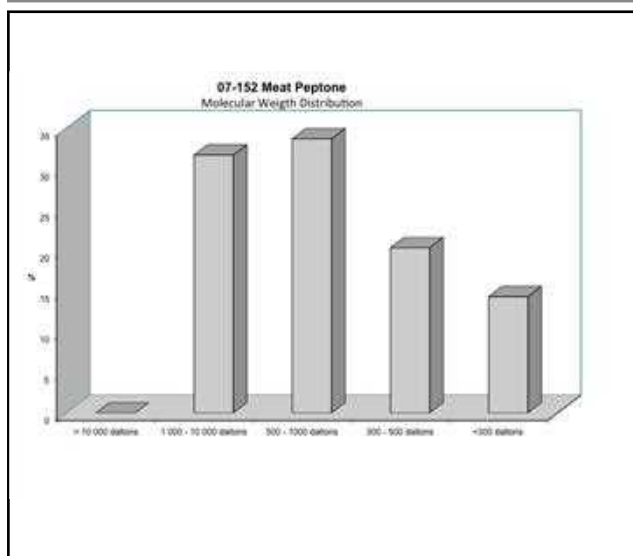
### Physico-chemical characteristics

Appearance powder.....	Yellow to beige
Solubility in water 2%.....	Total
Stability after autoclave.....	No precipitate
Loss on drying (% Moisture).....	≤ 6,00
pH (solution 2%).....	6,5 -7,5
Total Nitrogen TN (% w/w).....	10.0 - 16.0
Amino Nitrogen AN (% w/w).....	3.0 - 4.0
AN/TN x100.....	18 - 30
Chlorides (NaCl)(%).....	Max. 3.0
Residue on ignition (%).....	Max. 8,0

### 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

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





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**Storage**

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