

# Meat Extract

Meat Extract is used as nutritive substrate. It complies with the USP specification of meat extract paste

## Mode of Action

Meat extract is prepared from selected animal tissues which is free from fat and sinew. It is digested by a weak proteolysis with pancreatin (porcine origin) before being extracted.

In culture media meat extract is usually employed in concentrations of 0.3 to 1.0%. Meat extract is particularly suitable for cultivating of lactic acid bacteria.

## Specification

Colour granules	yellow-light brown
Colour in solution	yellow-beige
pH (5% in water)	6.0-7.0
Nitrite (NO <sub>2</sub> )	Absent
Loss on drying (105 °C)	≤6.0%
Sulfated ash (800 °C)	≤18.0%
Amino-nitrogen (N <sub>α</sub> )	3.5-4.5%
Nitrogen (N <sub>T</sub> )	11.5-12.5%
Total carbohydrates	2%
Amino acid specification	See table page 542

## Literature

Cote. 1999. In Flickinger and Drew (ed.), Encyclopedia of bioprocess technology: fermentation, biocatalysis, and bioseparation. John Wiley & Sons, Inc., New York, N.Y.

3. U.S. Food and Drug Administration. 1995. Bacteriological analytical manual, 8<sup>th</sup> ed. AOAC International, Washington, D.C.

## Ordering Information

Product	Merck Cat. No.	Pack size
Meat Extract	1.03979.0500	500 g
Meat Extract	1.03979.2500	2,5 kg

