

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 ₂)	Absent
Loss on drying (105 °C)	≤6.0%
Sulfated ash (800 °C)	≤18.0%
Amino-nitrogen (N _α)	3.5-4.5%
Nitrogen (N _T)	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, 8th 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