

Product: Meat Extract

Catalog Number: i23639

Lot Number:

Date of Release:

Expiration Date:

Storage Conditions: Store below 30°C. Use before expiry date on the label.

Dehydrated Appearance: Yellow to dark-yellow, homogenous, free flowing powder, having Characteristic odor but not putrescent.

Solubility: Freely soluble in distilled/purified water, insoluble in alcohol and ether.

Solution Appearance (1X): Yellow, dark yellow and clear.

Total aerobic microbial count (cfu/gm): By plate method when incubated at 30-35°C for not less than 3 days. Bacterial Count: ≤ 2000 CFU/gram.

pH at 25 °C: 6.0- 8.50

Test for pathogens: 1. *E. coli* - Negative in 10 gr of sample, 2. *Salmonella* species - Negative in 10 gr of sample, 3. *Pseudomonas aeruginosa* - Negative in 10 gr of sample, 4. *Staphylococcus aureus* - Negative in 10 gr of sample, 5. *C. albicans* - Negative in 10 gr of sample, 6. *Clostridia* - Negative in 10 gr of sample.

Cultural Response: Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing culture media using Meat Extract as an ingredient.

<i>Organism</i>	<i>ATCC</i>	<i>Recovery</i>
<i>Escherichia coli</i>	25922	Good to excellent
<i>Bacillus subtilis</i>	6633	Luxuriant
<i>Saccharomyces cerevisiae</i>	9080	Luxuriant

*ATCC is a registered trade mark of the American Type Culture Collection.

QC Department

شرکت زیست کاوش ایرانیان
کرج، ۴۵ متری گلشهر، کوکب شرقی، ساختمان ایبرسکو. تلفن: ۰۲۶-۳۳۵۱۶۴۶۷، فکس: ۰۲۶۳۳۵۲۳۴۶۰

www.ibresco.com