

## MEAT EXTRACT

Meat extract is manufactured by a controlled enzymatic hydrolysis of meat with low fat and sinew content and can be considered as complementing the nutritive properties of peptone by contributing minerals, phosphates, energy sources and those essential factors missing from peptone.

Code number:	500 g: MEE10500, 1000 g: MEE11000
Colour:	Pale-yellow
Appearance:	Fine powder, easily soluble in water

### Physico-chemical characteristics

Parameter	Specification
Solubility in water 2%	Complete
pH (2% solution)	5,4 – 6,4
Loss on drying	≤ 8%
Residue on ignition	≤ 15%
Total nitrogen	> 10%
α-amino nitrogen:	> 3%

### Microbiological characteristics

Parameter	Specification
Total aerobic microbial count	≤ 10000/g
Yeasts and moulds	≤ 800/g
<i>Escherichia coli</i>	Absent
<i>Salmonella</i> spp.	Absent

**Storage conditions:** Protected from light, at room temperature.

**Warning!**

Hygroscopic product. Avoid heat and moisture.

**In vitro diagnostic raw material – for professional use only!**