

Description

Origin : Bacteriological Meat Extract is prepared from selected animal tissues of Brazilian origin.

Regulatory : this reference holds a Certificate of Suitability certificate from the EDQM (European Directorate for the Quality of Medicines), n° R1-CEP 2000-236-Rev 01, relative to BSE risk in human and animal pharmaceutical products. Brazil is a BSE **Category A** country as defined by the OIE.

Application : in industrial fermentation media, used alone or with other peptones such as Tryptone USP, Bacteriological Meat Extract is especially suited for growth of lactic acid bacteria, while in diagnostic media, it is an excellent nutritional complement for a variety of microorganisms.



Physical properties

Appearance : light brown powder
Stability (2% in solution) : stable
Solubility in water at 2% : total

Microbiological controls

Total aerobic mesophilic flora ≤ 5000 cfu/g

Chemical analysis

Total nitrogen (N_T) : 12.2%
α-amino nitrogen (N_α) : 5.1%
N_α / N_T : 0.43
Sulfuric ash : 12.4%
pH (2% in solution): 6.8
Total carbohydrates : 2.2%
Chlorides (as NaCl) : 1.5%
Loss on drying ≤ 6.0%

Chemical characteristics

Nitrites : absent
Indole : absent

Amino acid (AA) distribution (mg/g)

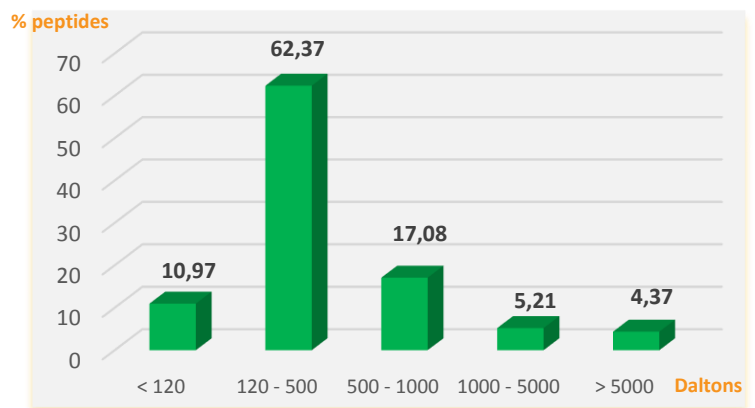
	Total AA		Total AA
Aspartic acid	82.0	Methionine	8.0
Threonine	31.0	Isoleucine	31.0
Serine	29.0	Leucine	60.0
Glutamic acid	96.0	Tyrosine	12.0
Proline	41.0	Phenylalanine	38.0
Glycine	72.0	Histidine	20.0
Alanine	54.0	Lysine	65.0
Cysteine	/	Arginine	37.0
Valine	49.0	Tryptophan	/

Standard packaging

25 kg carton ; other formats inquire.

Delivered with Certificate of Analysis, Certificate of Origin and EDQM certificate upon purchase.

Molecular weight distribution (Daltons)



Storage

Keep in original packaging when not in use, tightly sealed in a dry area ideally between 10 and 35°C. Avoid direct sunlight. Hygroscopic product. Expiry date : 5 years from date of manufacture.

Sanitary Attestation

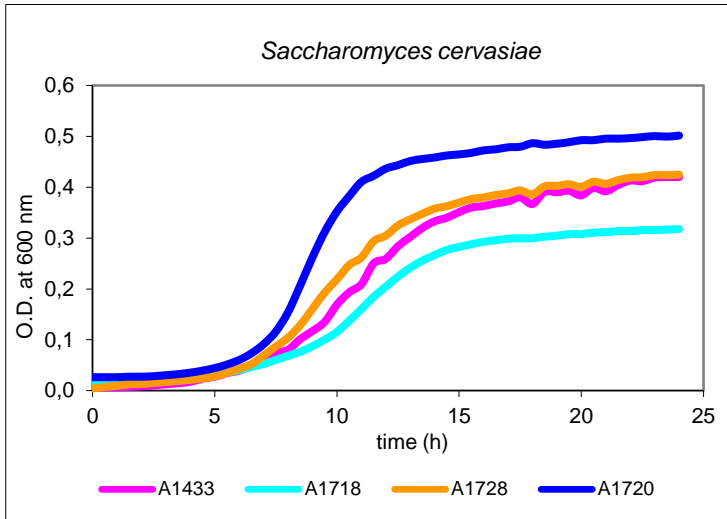
In accordance with European Directives 1999/82/EC (human health) and 1999/104/EC (veterinary products), as well as the Note for Guidance EMEA/410/01 Rev. 3 on the risk of transmitting animal spongiform encephalopathy agents via human and veterinary medicinal products, the production of this product has been evaluated by the European Directorate for the Quality of Medicines and issued a Certificate of Suitability bearing the number :

R1-CEP 2000-236-Rev 01

Copies of this certificate for regulatory compliance can be made available to users of this product upon request.

The enzymes used for digestion of the bovine materials are not of ruminant origin.

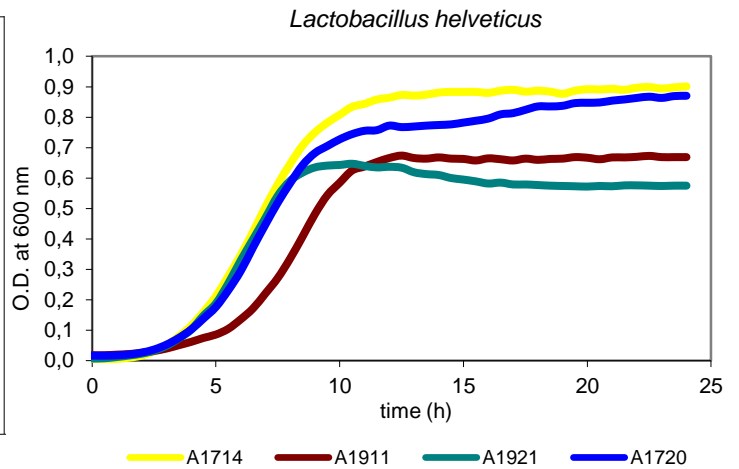
OBSERVED MICROBIAL GROWTH POTENTIAL :



← Bioscreen testing

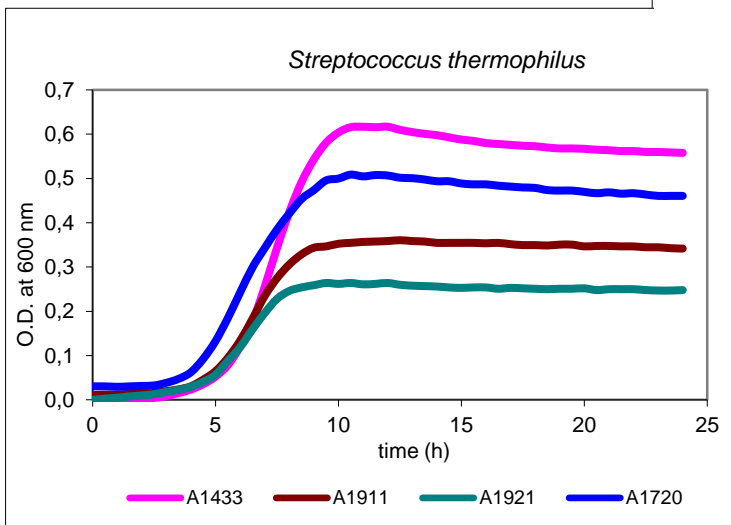
Inoculum : 10^6 / cfu / mL
 A143300 : Pancreatic digest of Casein
 A171800 : Peptic digest of Meat
 A172800 : Pork Meat Peptone
 A172000 : Bacteriological Meat Extract

Inoculum : 10^6 / cfu / mL →
 A171400 : Pancreatic digest Meat Type II
 A191100 : Papaic digest of Liver
 A192100 : Pork Liver Peptone
 A172000 : Bacteriological Meat Extract



←

Inoculum : 10^6 / cfu / mL
 A143300 : Pancreatic digest of Casein
 A191100 : Papaic digest of Liver
 A192100 : Pork Liver Peptone
 A172000 : Bacteriological Meat Extract



Produced under **ISO 9001 v 2015** certification



Manufacturing site and quality system open to audits by qualified customers. Inquire with Solabia.

CoA available online : use product code **A172000** + lot number.

The information presented in this document is submitted in good faith based on internal testing performed at Solabia S.A.S. and represents the best of our knowledge at the present time. It is provided as a guide and no warranty, implied or otherwise is associated with this data, nor is any liability assumed for patent infringement. All data represents typical analyses not to be taken for exact specifications.

End-users are directed to perform proprietary tests to determine suitability and performance for specific applications. The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

v. 09/2019