

70117

Meat Extract Powder BioVeg BactoBio for bacteriology

Part D

Specifications	
Appearance (Colour)	Brownish yellow
Appearance (Form)	Free flowing, homogeneous powder
Solubility (Colour) 2% aq. solution	Yellowish biege, Clear
pH (25°C)	6.0 - 7.0 (2.0%)
Stability (After autoclaving)	Yellowish biege, Clear
Loss on drying	= 5.0%
Nitrogen content (N)	12%
NaCl	6 .0%
Ash	10.2 - 15.2%
Total Aerobic microbial count	(By Plate Count Method): =10,000 cfu/gm
Total Yeast and Mould count	(By Plate Count Method): =100 cfu/g
Indole Production (0.1%)	Escherichia coli ATCC 25922 (Passes Test)
Cultural Response	Inoculate and incubate at 37°C for 18- 24 hours
Organism	Staphylococcus aureus ATCC 25923
Inoculum (cfu) 10-100	Growth: Good
Organism	Streptococcus faecalis ATCC 29212
Inoculum (cfu) 10-100	Growth: Good
Organism	Streptococcus pyogenes ATCC 1961
Inoculum (cfu) 10-100	Growth : Good
Organism	Pseudomonas aeruginosa ATCC 27853
Inoculum (cfu) 10-100	Growth : Good
Organism	Bacillus subtilis ATCC 6633
Inoculum (cfu) 10-100	Growth : Good
Organism	Escherichia coli ATCC 25922
Inoculum (cfu) 10-100	Growth: Good

Other Information

Applications

Meat extract, (animal free) manufactured from vegetable/plant source, is used to complement nutritive properties of peptone. It is equivalent to animal based Meat extract. Its distribution of various peptides meets the requirements for replacing Meat extract (animal based) to yield optimum growth of microorganisms.

General Information

Storage	8 to 25°C (Cool & Dry Area)
Shelf Life	36 Months
IMDG Identification	Not Regulated for Transport (Non-Haz)
HSN Code	
5 Kg	38210000 (GST 18%)
500 Gms	38210000 (GST 18%)
Type of Packing	
500 Gms	Plastic Bottle

Available Packages

500 Gms

5 Kg