

78784

Meat Extract BactoBio for bacteriology

Part D

CAS: 100085-61-8

Specifications	
Appearance (Colour)	Brownish yellow
Appearance (Form)	Free flowing,homogeneous po
Solubility (Colour) 2% aq. solution	Yellowish Beige, clear without a precipitate
pH (25°C)	6.0 - 7.0 (2.0 %)
Stability (After autoclaving)	Yellowish Beige, clear without a precipitate
Loss on drying	= 5.0%
Nitrogen content (N)	12.0 - 13.0%
NaCl	6.0%
Ash	10.2 - 15.2%
Total Aerobic microbial count	(By Plate Count Method) ; 10,00 cfu/gm
Total Yeast and Mould count	(By Plate Count Method); 100 c
Indole Production (0.1%) Cultural Response	Escherichia coli ATCC 25922 Pa Test (Positive) Inoculate and incubate at 37°C f
Organism	24 hours with the following orga Staphylococcus aureus ATCC 2
Inoculum (cfu) 10-100	Growth : Good
Organism	Streptococcus faecalis ATCC 29
Inoculum (cfu) 10-100	Growth : Good
Organism	Streptococcus pyogenes ATCC
Inoculum (cfu) 10-100	Growth : Good
Organism	Pseudomonas aeruginosa ATC0 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, manufactured from lean meat used to complement nutritive properties of peptone.

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