



Meat Extract | AS-1005

For preparation of microbial culture media and industrial production of antibiotics and enzymes.

Meat extract is made of animal tissues without any fat content. Meat extract powder is nutrient source recommended for maximum growth of fastidious microorganisms such as anaerobes.

Meat extract contains free amino acids, short peptide fragments, nucleotides, vitamins, and other nutrition.

Meat extract is a suitable choice for preparing general and diagnostic culture media and fermentation reactions.

Typical analysis

Powder appearance	Light yellow to brownish yellow
Solubility	Freely soluble in water, insoluble in alcohol
1% solution appearance	Clear
pH (2% in water)	5.9 – 6.9

Chemical analysis

Total nitrogen	≥11.5
Sodium chloride	≤6
Amino nitrogen	≥3.2
moisture	≤5

Amino acid composition (mg/g)

Aspartic acid	82
Threonine	31
Serine	29
Glutamic acid	96
Proline	41
Glycine	72
Alanine	54
Cysteine	-
Valine	49
Methionine	8
Isoleucine	31
Leucine	60
Tyrosine	12
Phenylalanine	38
Histidine	20



Microbial Quality Control

Cultural response after 18-24 hours incubation at 35-37 °C on Peptone Agar (AS-1318) prepared by Meat extract as a component.

Strain	ATCC	Growth
<i>Bacillus subtilis</i>	6633	Luxuriant
<i>Staphylococcus aureus</i>	25923	Luxuriant
<i>Enterococcus faecalis</i>	29212	Luxuriant
<i>Pseudomonas aeruginosa</i>	27853	Luxuriant

Shelf life and storage

Store between 10-30 °C in a ventilated and low humidity place and protected from light. Close the container tightly after use. Use before expiry date.

Note that this product is for R&D use only. DO NOT USE for drug, household, or any other uses.