

Edition 04/2008  
Replace Ed. 04/2005

# Meat Extract M1 19022

Certificate of Suitability n° R1-CEP 2001-118 Rev 01 - Eur. Ph. - Monography 1483

## Definition

Meat Extract M1 is manufactured by a controlled enzymatic hydrolysis of animal proteins.

## Description

Fine beige powder easily soluble in water.

Meat Extract M1 contains a mix of peptides, free amino acids and growth factors.

## Use

Source of organic nitrogen and growth factors recommended in media for:

- Analytical microbiology
- Industrial fermentation.

## Physico-chemical characteristics

	Standard
Solubility in water at 5 %	Complete
pH (5 % solution)	6.0 - 7.0
Loss on drying	≤ 6.0 %
Total nitrogen TN	11.5 - 12.5 %
α-amino nitrogen AN	3.5 - 4.5 %
AN/TN x 100	28 - 39
Residue on ignition	≤ 18.0 %
Chloride (as NaCl)	≤ 7.0 %

## Microbiology

	Standard
Total aerobic microbial count	≤ 10 000 /g
Coliforms	≤ 10 /g
<i>Escherichia coli</i>	Absence /g
<i>Salmonella</i>	Absence / 25 g
<i>Staphylococcus aureus</i>	Absence / 10 g
Yeasts and moulds	≤ 20 /g



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Les informations contenues dans ce document, données à titre indicatif, sont conformes à nos connaissances actuelles.

Il est de la responsabilité des utilisateurs de conduire leurs propres tests pour déterminer les conditions d'utilisations selon leurs usages spécifiques.

The information contained in this publication is based on our own research and development work and is to the best of our knowledge true and accurate.

Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes.

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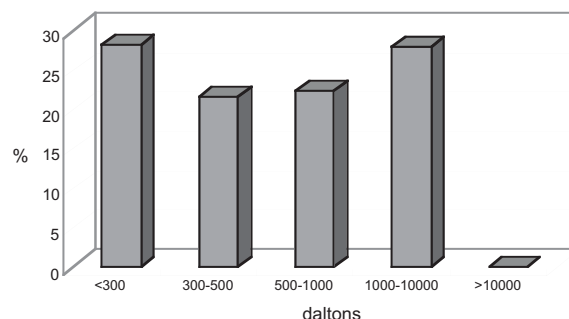


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## Typical data

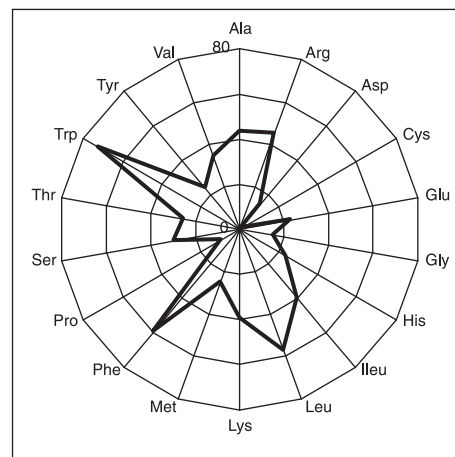
Molecular weight distribution	g / 100 g
> 10 000 daltons	0
1 000 - 10 000 daltons	28.0
500 - 1 000 daltons	22.3
300 - 500 daltons	21.6
< 300 daltons	28.1

**Average Molecular Weight**                      **1 350 daltons**



Molecular weight distribution

Amino Acids		Total - T (g/100 g)	Free - F (g/100 g)	F/T x 100
Alanine	Ala	4.0	1.7	42.5
Arginine	Arg	3.8	1.7	44.7
Aspartic acid	Asp	6.2	0.9	14.5
Cystine	Cys	0.7	0.0	0.0
Glutamic acid	Glu	12.4	2.9	23.4
Glycine	Gly	3.7	0.6	16.2
Histidine	His	1.7	0.4	23.5
Isoleucine	Ileu	3.0	1.2	40.0
Leucine	Leu	4.8	2.8	58.3
Lysine	Lys	5.3	2.1	39.6
Methionine	Met	2.0	0.5	25.0
Phenylalanine	Phe	2.9	1.7	58.6
Proline	Pro	4.5	0.4	8.9
Serine	Ser	3.1	0.9	29.0
Threonine	Thr	3.2	0.8	25.0
Tryptophan	Trp	0.7	0.5	71.4
Tyrosine	Tyr	1.7	0.4	23.5
Valine	Val	3.9	1.3	33.3



Amino Acids F/T x 100

## Documentation

The certificate of analysis and the sanitary certificate are supplied with each delivery.

## Packing and storage

25 kg net corrugated board box with inner polyethylene bags.

Upon request: 5 kg plastic drum.

Keep in original packaging closed when not in use,  
at room temperature in a dry area.

Hygroscopic product.

Best before: 5 years.

## Health and safety information

Dusty powder.

Avoid inhalation.

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