



Dehydrated Culture Media  
Bases / Media Supplements

## Product Specification

### MEAT PEPTONE

PRODUCT CODE	BA2635
SYNONYMS	--
C.I. NO.	--
CASR NO.	--
ATOMIC OR MOLECULAR FORMULA	--
ATOMIC OR MOLECULAR WEIGHT	--
PROPERTIES	--

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PARAMETER	LIMIT
Description	Light yellow to brownish yellow homogeneous free flowing powder having characteristic odour but not putrescent
Solubility	1% w/v aqueous solution remains clear without haziness after autoclaving at 15 lbs pressure (121 <sup>o</sup> C) for 15 minutes.
pH of 1% w/v aq. Soln. at 25 <sup>o</sup> C	pH : 6.5±0.5
Minimum assay (Total Nitrogen)	11.50%
Amino Nitrogen	3.00%

#### MAXIMUM LIMIT OF IMPURITIES

Loss on drying	5.00%
Residue on ignition	15.00%
Sodium Chloride	6.00%

#### MICROBIOLOGICAL

Total aerobic microbial count (cfu/gm)	250.00
Total yeast and mold count (Cfu/gm)	100.00

#### TYPICAL CULTURAL RESPONSE AFTER 18-48 HOURS AT 35<sup>o</sup>C

<u>Microorganisms</u>	<u>Growth</u>
E-coli	Luxuriant
Salmonella	Luxuriant
S.aureus	Luxuriant
Pseudomonas	Luxuriant

