

Beef Extract

Cat. 1700

Extract of bovine tissue used as an ingredient for culture media.

Practical information

Industry: Fermentation / Ingredients for culture media / Manufacturing process

Principles and uses

Beef Extract is prepared from very low fat bovine skeletal muscle and marrow, which is spinal column free with no tendons. Beef Extract is highly nutritious and is used in preparing microbiological culture media. It is recommended for use in culture media for the bacteriological examination of water, milk and other materials

Physical-chemical characteristics

Description	Specification	Typical Analysis
Total nitrogen (TN)	>10,0%	12,5%
Loss on drying	<6%	2,5%
Ash	<15%	9,4%
pH (2% solution)	6,5-7,5	6,8

Elemental profile

Descripción	Value
Magnesium	0,019%
Calcium	0,011%
Potassium	2,6%
Sodium	1,6%

Amino acids

Total (g/100g)		Total (g/100g)		Total (g/100g)	
Alanine	3,28	Serine	4,37	Cystine	0,35
Glutamic acid	15,86	Threonine	3,56	Glycine	2,29
Histidine	2,08	Tryptophan	0,97	Methionine	1,63
Isoluecine	3,91	Tyrosine	1,68	Phenylalanine	3,58
Leucine	6,50	Arginine	3,22	Proline	6,91
Lysine	5,98	Aspartic acid	6,60	Valina	4,85

Growth supporting properties

Descripción	Value
Peptone agar	Good/Bueno

Microbiological test

Description	Specification
Yeasts and molds	<100 CFU/g

Coliforms
Salmonella
Standard plate count

Negative
Negative
<5.000 CFU/g

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C