

1260 - MEAT PEPTONE-T (Tryptic Digest animal Meat Tissue)

INTENDED USE

Used for routine and mass scale cultivation of organisms for production of antibiotics, enzymes. MEAT PEPTONE-T is a highly nutritious enzymatic digest of meat for use in microbiological culture media.

PRODUCT SUMMARY AND EXPLANATION

Meat Peptone-T is an enzymatic digest of animal tissue. Meat peptones are proteins from animal sources that have been hydrolyzed or broken down into amino acids and peptides, to provide nitrogen for microorganisms. It can be tailored to specific nutritive needs of microorganisms by controlling the quality and origin of the protein, the quality and source of the enzyme used to digest the protein, and the method used for hydrolysis, concentration and drying the peptone. MEAT Meat Peptone-T can be incorporated into a variety of liquid and solid culture media formulations for the cultivation of fastidious and non-fastidious microorganisms.

PRINCIPLE

Meat Peptone-T is used in nutrient media for growing bacteria and fungi. Meat Peptone-T is used for routine and mass scale cultivation of organisms, which is utilized for the production of antibiotics, enzymes and vitamin production. It is also useful for the cultivation of a variety of microorganisms. Further, it is used in culture media, industry fermentation and the pharmaceutical industry.

INSTRUCTION FOR USE

Meat Peptone-T can be incorporated into a variety of liquid and solid culture media formulations for the cultivation of fastidious and non-fastidious microorganisms.

QUALITY CONTROL SPECIFICATIONS

Appearance	:	Light yellow to brownish yellow color, free flowing powder having meat characteristic odour but not pungent smell.
Solubility (2% soln. at 25°C)	:	Soluble in water, clear. Insoluble in alcohol.
Clarity (2% Soln. at 121°C)	:	Clear solution. No ppt.
pH (2% Soln. at 25°C)	:	6.5 – 7.5
Loss on drying (at 105°C)	:	NMT – 6.0%
Total Nitrogen (DWB)	:	NLT – 14.0%
α-Amino Nitrogen	:	NLT – 3.0%
Total Ash	:	NMT – 10.0%
Chloride (as NaCl)	:	NMT – 5.0%
Microbial Test	:	Passes Test
Growth Promotion Test	:	Passes Test
Indole Test	:	Positive

INTERPRETATION

Cultural Characteristic observed in 2% Meat Peptone-T and 1.5% agar after incubation at 35-37°C for 18-48 hours.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth
<i>Staphylococcus aureus</i>	6538	50-100	Good - Luxuriant
<i>Escherichia coli</i>	8739	50-100	Good - Luxuriant
<i>Pseudomonas aeruginosa</i>	9027	50-100	Good - Luxuriant



<i>Bacillus subtilis</i>	6633	50-100	Good - Luxuriant
<i>Salmonella Typhi</i>	6539	50-100	Good - Luxuriant
<i>Enterococcus faecalis</i>	29212	50-100	Good - Luxuriant

PACKAGING

Standard packing is 500gm in plastic bottle. After packing tightly closed in a dry and well- ventilated place.

STORAGE

Store at room temperature in cool place, Keep container tightly closed in a dry and well-ventilated place and away from bright light. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use.

Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

DISPOSAL

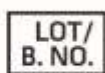
After use, contact a licenced professional waste disposal service to dispose of this material. Dispose of as unused product.

REFERENCES

Cardoso, V. M.; Borelli, B. M.; Lara, C. A.; Soares, M. A.; Pataro, C.; Bodevan, E. C.; Rosa, C. A. The influence of seasons and ripening time on yeast communities of a traditional Brazilian cheese. *Food Res. Int.* 2015, 69, 331-340



Quantity



Lot / Batch Number



Temperature Unit



Best Before



QR Code



Catalogue No.



Consults Instructions for use :



Manufacturer

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**
Revision: 05th Oct. 2019