

## 1504V - VEG. VEG. MEAT PEPTONE (Culture Media Ingredient)

### INTENDED USE

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

### PRODUCT SUMMARY AND EXPLANATION

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

### PRINCIPLE

Veg. Meat Peptone is used in nutrient media for growing bacteria and fungi. VEG. MEAT PEPTONE 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

Veg. Meat Peptone 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	:	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 – 12.0%
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

TEST	SOLUTION	ORGANISM	ATCC	RESULT
Hydrogen Sulfide Production	1%	Salmonella Typhimurium	14028	Positive
Indole Production	1%	Escherichia coli	29552	Positive

### INTERPRETATION

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

Microorganism	ATCC	Inoculum (CFU/ml)	Growth
Salmonella Choleraesuis	12011	Good-luxuriant	Pink-red



<i>Salmonella enterica serovar Enteritidis</i>	13076	Good-luxuriant	Pink-red
<i>Salmonella enterica serovar Typhimurium</i>	14028	Good-luxuriant	Pink-red
<i>Escherichia coli</i>	8739	Poor-good	Yellow
<i>Bacillus subtilis subsp. Spizizenii</i>	6633	None-poor	-
<i>Enterococcus faecalis</i>	29212	None-poor	-
<i>Staphylococcus aureus subsp. aureus</i>	6538	Inhibited	-

## 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

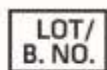
After use, contact a licenced professional waste disposal service to dispose of this material. Dispose of as unused product.

## 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



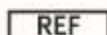
Temperature Unit



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: 05<sup>th</sup> Oct. 2019