

Beef Extract

Cat. No. AEP-002

Lot. No. (See product label)



Product Name

Beef Extract

Protein (g)

98.3

Nitrogen (g)

15.7

Moisture (g)

4.5

Total Plate Count (CFU/g)

5000

Salmonella

Negative/25 grams

Yeast/Mold (CFU/g)

Coliform (MPN/g)

E. Coli (MPN/g)

≤10

Color

Light beige powder, tan solution.

Product Description

The beef extracts offered by us are made from natural edible beef bones and all attached tissues and meat, minimally processed and rigorously inspected. Once manufactured, the extracts are prepared and standardized for use in a variety of microbial cell culture applications.

Product Advantages

- High solubility
- Increased yield
- Stable protein concentration
- High stability
- Reduces bacteria and viruses
- Extremely cost effective
- Easy to use
- Ready to use

Packing

Heat-sealed, multi-wall Kraft bag with an inner polyethylene liner.

Application

Desoxycholate citrate lactose sucrose agar, aims to isolate gram-negative enteric bacilli.
Cysteine lactose electrolyte deficient agar, and used for isolation and differentiation of urinary microbes.
A range of nutrient broths, for culturing undemanding microorganisms.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY

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Storage

Shelf life is 3 years from date of manufacture when stored in a cool, dry environment.

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