Technical Data Sheet



Edition 2021/11 Replaces Ed. 2013/07







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Meat Extract M1 19022

Certificate of Suitability n° R1-CEP 2001-118 - Rev 01- Eur. Ph. - Monography 1483

Definition

Meat Extract M1 is manufactured by a controlled enzymatic hydrolysis of animal proteins.

Description

Fine beige powder easily soluble in water.

Meat Extract M1 contains a mix of peptides, free amino acids and growth factors.

Use

Source of organic nitrogen, which can be used:

- in media for industrial fermentation (for cosmetic products, veterinary and human drugs, according to Regulation 1069/2009 Art 33)
- in in vitro diagnostic (according to Regulation 1069/2009 Art 33)

Physico-chemical characteristics

| | Standard |
|----------------------------|--------------|
| Solubility in water at 5 % | Complete |
| pH (5 % solution) | 6.5 - 7.0 |
| Loss on drying | ≤ 6.0 % |
| Total nitrogen TN | 11.5 - 13.0% |
| a-amino nitrogen AN | 3.5 - 5.0 % |
| AN/TN x 100 | 26 - 43 |
| Residue on ignition | ≤ 19 % |
| Chloride (as NaCl) | ≤ 6 % |

Microbiology

| | Standard |
|-------------------------------|------------------|
| Total aerobic microbial count | $\leq 10~000~/g$ |
| Coliforms | $\leq 10 / g$ |
| Escherichia coli | Absence / g |
| Salmonella | Absence / 25 g |
| Staphylococcus aureus | Absence / 10 g |
| Yeasts and moulds | ≤ 20 /g |



The information contained in this publication is based on our own research and development work and is to the best of our knowledge true and accurate.

Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes.

Statements contained herein should not be

Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

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Typical data

| Molecular weight distribution | g/100g |
|-------------------------------|---------------|
| > 10 000 daltons | 0 |
| 1 000 - 10 000 daltons | 28.0 |
| 500 - 1 000 daltons | 22.3 |
| 300 - 500 daltons | 21.6 |
| < 300 daltons | 28.1 |
| Average Molecular Weight | 1 350 deltons |

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| Amino Acids | | Total-T (g/100g) | Free-F (g/100g) | F/Tx100 |
|---------------|------|---------------------|--------------------|---------|
| Alanine | Ala | 4.0 | 1.7 | 42.5 |
| Arginine | Arg | 3.8 | 1.7 | 44.7 |
| Aspartic acid | Asp | 6.2 | 0.9 | 14.5 |
| Cystine | Cys | 0.7 | 0.0 | 0.0 |
| Glutamic acid | Glu | 12.4 | 2.9 | 23.4 |
| Glycine | Gly | 3.7 | 0.6 | 16.2 |
| Histidine | His | 1.7 | 0.4 | 23.5 |
| Isoleucine | Ileu | 3.0 | 1.2 | 40.0 |
| Leucine | Leu | 4.8 | 2.8 | 58.3 |
| Lysine | Lys | 5.3 | 2.1 | 39.6 |
| Methionine | Met | 2.0 | 0.5 | 25.0 |
| Phenylalanine | Phe | 2.9 | 1.7 | 58.6 |
| Proline | Pro | 4.5 | 0.4 | 8.9 |
| Serine | Ser | 3.1 | 0.9 | 29.0 |
| Threonine | Thr | 3.2 | 0.8 | 25.0 |
| Tryptophan | Trp | 0.7 | 0.5 | 71.4 |
| Tyrosine | Tyr | 1.7 | 0.4 | 23.5 |
| Valine | Val | 3.9 | 1.3 | 33.3 |

Documentation

The certificate of analysis and the sanitary certificate are supplied with each delivery.

Packing and storage

25 kg net corrugated board box with inner polyethylene bags. Upon request: 5 kg plastic drum. Keep in original packaging closed when not in use, at room temperature in a dry area. Hygroscopic product.

Best before: 5 years.

Health and safety information

Dusty powder. Avoid inhalation.



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