



## HM Extract Powder

RM003

### Principle And Interpretation

HM Extract Powder is specially selected to yield maximum growth of fastidious microorganisms. It is a yellowish brown coloured powder having an agreeable meat like odour and taste. It readily dissolves in distilled water, forming yellowish brown coloured solution, which remains clear even after autoclaving. It is recommended for general purpose and diagnostic media preparations. It is equivalent to Meat Extract Powder.

### Quality Control

#### Appearance

Light yellow to brownish yellow homogenous free flowing powder, having characteristic odour but not putrescent.

#### Solubility

Freely soluble in distilled/purified water, insoluble in alcohol.

#### Clarity

1% w/v aqueous solution remains clear without haziness after autoclaving at 15 lbs pressure (121°C) for 15 minutes.

#### Reaction

Reaction of 2% w/v aqueous solution at 25°C.

#### pH

5.90- 6.90

#### Microbial Load:

##### Total aerobic microbial count (cfu/gm)

By plate method when incubated at 30-35°C for not less than 3 days.

Bacterial Count :  $\leq 2000$  CFU/gram

##### Total Yeast and mould count (cfu/gm)

By plate method when incubated at 20-25°C for not less than 5 days.

Yeast & mould Count :  $\leq 100$  CFU/gram

#### Test for Pathogens

1. *Escherichia coli*-Negative in 10 gms of sample 2. *Salmonella* species-Negative in 10 gms of sample 3. *Pseudomonas aeruginosa*- Negative in 10 gms of sample 4. *Staphylococcus aureus*- Negative in 10 gms of sample 5. *Candida albicans*- Negative in 10 gms of sample 6. *Clostridia*- Negative in 10 gms of sample

#### Indole Test

Tryptophan content: Passes

#### Cultural response

Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing Sterility Medium A (M017) using HM Extract powder as an ingredient.

#### Cultural Response

Organism	Growth
<b>Cultural response</b>	
<i>Bacillus subtilis</i> ATCC 6633	Luxuriant
<i>Pseudomonas aeruginosa</i> ATCC 27853	Luxuriant
<i>Staphylococcus aureus</i> ATCC 25923	Luxuriant
<i>Enterococcus faecalis</i> ATCC 29212	Luxuriant

**Chemical Analysis**

Total Nitrogen	$\geq 11.50\%$
Amino Nitrogen	$\geq 3.20\%$
Sodium chloride	$\leq 6.0\%$
Loss on drying	$\leq 5.0\%$
Residue on ignition	$\leq 20\%$

**Storage and Shelf Life**

Store between 10-30°C in tightly closed container 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.

**Disclaimer :**

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