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Change to read:

Beef Extract

—A fine beige to light-tan powder obtained by extraction from fresh lean beef by means of cooking with water and evaporating the broth at low temperature, usually under vacuum, and dried.

Loss on Drying (731): NMT 6.0%

Residue on Ignition (281): NMT 18.0%

Amino Nitrogen: 2.0%–2.3%

Nitrogen: 8.0%–18.0%

Chloride: NMT 7% of the total solids, calculated as sodium chloride

Microbial Content: ▲NMT▲ (ERR 1-May-2019) 10^4 cfu/g

Auxiliary Information - Please [check for your question in the FAQs](#) before contacting USP.

Topic/Question	Contact	Expert Committee
BEEF EXTRACT	Margareth R.C. Marques Principal Scientific Liaison	HDQ Headquarters

Most Recently Appeared In:

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