

Acid Casein Peptone (H)

Cat. 1604

Ingredients (Peptones)

Practical information

Applications	Categories
Nitrogen source	General use

Industry: Fermentation / Ingredients for culture media

Principles and uses

Acid Casein Peptone is an acid hydrolysate of casein. The agent in a complete or total acid hydrolysis is commonly hydrochloric acid (6-8 N). Acid hydrolysis is a crude process that cleaves all peptide bonds. Acid hydrolysis results commonly to a total hydrolysis of protein to amino acids. The process destroys glutamine, asparagines, tryptophan, cysteine, serine, threonine, lysine, aspartic acid, proline racemizes amino acids and completely destroys vitamins.

As this peptone is free from vitamins, it is used for the determination of vitamin content by microbiological methods. It has a good solubility and clarity when dissolved

Physical-chemical characteristics

Description	Specification	Typical Analysis
Amino nitrogen (AN)	>4%	4,95%
Total nitrogen (TN)	>7,5%	7,95%
Loss on drying	<6%	3,3%
AN/TN Ratio	N/A	62,26%
Ash	<45%	33,1%
pH (2% solution)	6,0-7,5	7,0

Growth supporting properties

Descripción	Value
Peptone agar	Good/Bueno

Microbiological test

Description	Specification
Standard plate count	<5.000 CFU/g
Yeast and molds	<100 CFU/g
Coliforms	Negative
Salmonella	Negative

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C