

Casein Peptone

Cat. 1602

Ingredients (Peptones)

Practical information

Applications	Categories
Nitrogen source	General use

Industry: Fermentation / Ingredients for culture media

Principles and uses

Casein Peptone is a pancreatic digest of casein. Pancreatic digestion produces a balanced mixture of amino acids, including essential amino acids, in optimal ration and low molecular peptides. In many cases, this makes for a more nutritious hydrolysate, especially for those organisms that prefer peptides to amino acids.

It can be used in the production of toxins, vaccines, enzymes, in fermentation applications and microbiological culture media, especially in blood-containing media.

Physical-chemical characteristics

Description	Specification	Typical Analysis
Amino nitrogen (AN)	>3,9%	4,20%
Total nitrogen (TN)	>10,0%	13,13%
Loss on drying	<6%	3,30%
AN/TN Ratio	N/A	32%
Ash	<15%	6%
pH (2% solution)	6,5-7,5	6,8

Elemental profile

Descripción	Value
Calcium	0,019%
Magnesium	0,0079%
Potassium	1,30%
Sodium	2,10%

Amino acids

Total (g/100g)		Total (g/100g)		Total (g/100g)	
Alanine	2,91	Histidine	2,38	Phenylalanine	4,11
Arginine	3,30	Isoleucine	4,45	Proline	8,65
Aspartic acid	6,99	Lysine	6,60	Threonine	3,91
Cystine	0,44	Methionine	2,32	Tryptophan	0,95
Glutamic acid	18,74	Serine	5,08	Tyrosine	1,86
Glycine	1,86	Leucine	7,62	Valine	5,51

Growth supporting properties

Descripción	Value
-------------	-------

Microbiological test

Description	Specification
Hongos y levaduras	<100 CFU/g
Salmonella	Negative
Recuento en placa	<5.000 CFU/g
Coliformes	Negative

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C