

Peptonized Milk

Ingredientes

Practical information

Aplications	Categories
Nitrogen source	General use

Industry: Fermentation / Ingredients for culture media

Principles and uses

Peptonized Milk is a pancreatic digest of fat-free milk which is used primarily in culture media for the isolation and growth of lactobacilli and streptococci in dairy products.

Physical-chemical characteristics

Description	Specification	Typical Analysis
AN/TN Ratio	N/A	32,4%
Amino nitrogen (AN)	>1,9%	2,4%
Total nitrogen (TN)	>6,0%	7,41%
Loss on drying	<6%	4,3%
Ash	<10%	8,4%
pH (2% solution)	6,5-7,5	6,7

Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Alanine	1,56	Serine	2,73	Proline	4,81
Aspartic acid	3,86	Threonine	2,18	Leucine	4,25
Cistina	0,28	Tryptophan	0,52	Tyrosine	1,20
Glutamic acid	10,01	Histidine	1,29	Valine	2,98
Glycine	1,07	Isoleucine	2,43	Arginine	1,71
Methionine	1,02	Phenylalanine	2,18	Lysine	3,35

Growth supporting properties

Descripción	Value
Peptona agar	Good/Bueno

Microbiological test

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

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C

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