

## Pork Meat Peptone

Cat. 1624

Ingredients (Peptones)

### Practical information

Applications	Categories
Nitrogen source	General use

Industry: Fermentation / Ingredients for culture media

### Principles and uses

Pork Meat Peptone is an enzymatic hydrolysate of porcine animal tissue. It can be substituted for Meat Peptone (Bovine) in culture media formulations.

### Physical-chemical characteristics

Description	Specification	Typical Analysis
Total nitrogen (TN)	>10,0%	11,81%
Loss on drying	<6%	3,5%
Ash	<15%	9,2%
pH (2% solution)	6,5-7,5	7,25

### Elemental profile

Descripción	Value
Calcium	0,020%
Sodium	4,09%
Magnesium	0,012%
Postassium	2,11%

### Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Alanine	3,47	Threonine	6,27	Arginina	3,31
Isoleucine	3,35	Tryptophan	0,87	Glutamic acid	15,04
Leucine	5,80	Tyrosine	1,49	Glycine	3,45
Methionine	1,65	Valine	4,21	Lysine	5,40
Proline	6,25	Aspartic acid	8,78	Cystine	0,50
Serine	3,80	Histidine	1,72	Phenylalanine	3,15

### Growth supporting properties

Descripción	Value
Peptone agar	Good/Bueno

### Microbiological test

Description	Specification
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Hongos y levaduras  
Salmonella  
Coliformes  
Recuento en placa

<100 CFU/g  
Negative  
Negative  
<5.000 CFU/g

## Storage

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Temp. Min.:2 °C  
Temp. Max.:25 °C

DOMINIQUE DUTSCHER SAS