Casein Peptone

Cat. 1602

Pancreatic digest source of amino acids and low molecular weight peptides.

Practical information

Aplications	Categories
Nitrogen source	General use

Industry: Fermentation / Culture media ingredients / Manufacturing process

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
Cysteine	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

Grownth supporting properties

Descripción	Value

Microbiological test

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

Storage

Temp. Min.:2 ºC
Temp. Max.:25 ºC