

**PRODUCT DESCRIPTION:**

Peptonized Milk is a pancreatic digest of fat-free milk.

**POTENCIAL APPLICATIONS:**

It is used primarily in culture media for the isolation and growth of lactobacilli and streptococci from dairy products.

**PHYSICAL CHARACTERISTICS:**

Fine powder, beige to light brown colored and no foreign particles.

Chemical Characteristics	Specifications	Typical Value
Amino Nitrogen (AN)	Minimum 1,90%	2.40%
Total Nitrogen (TN)	Minimum 6,00%	7.40%
AN/TN	N/A	32.40
Loss on drying	Maximum 6,00%	4.30%
Ash	Maximum 10,00%	8.40%
pH (2% solution)	6,50 – 7,50	6.70

Microbiological Characteristics	Specifications	Minerals	Typical Value
Standard plate count	Less than 5000 CFU/g	Calcium	0.430%
Yeasts and molds	Less than 100 CFU/g	Magnesium	0.061%
Coliforms	Negative	Potassium	1.20%
Salmonella	Negative	Sodium	1.90%

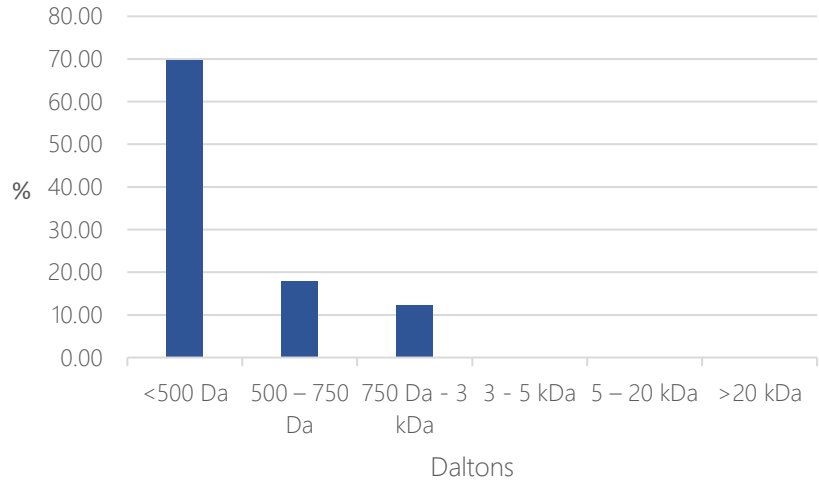
Growth Supporting Properties: satisfactory (according to internal controls)	
Bacterial	ATCC
<i>Escherichia coli</i>	25922
<i>Staphylococcus aureus</i>	25923
<i>Shigella flexneri</i>	12022
<i>Pseudomonas aeruginosa</i>	27853
<i>Enterococcus faecalis</i>	29212
<i>Streptococcus pyogenes</i>	19615
<i>Streptococcus pyogenes</i>	49117
<i>Streptococcus pneumoniae</i>	6305

PACKAGING	STORAGE	RETEST	CERTIFICATIONS
The dry product is packaged in polyethylene bags into reinforced fiber board drums. 25 kg   50 kg	Keep in original packaging closed, in a dry and cool place. Hygroscopic product.	5 years after its manufacturing date.	ISO 9001 SADER-SENASICA

**Molecular weight distribution %**

<500 Da	69.80
500 – 750 Da	18.00
750 Da - 3 kDa	12.20
3 - 5 kDa	0.00
5 – 20 kDa	0.00
>20 kDa	0.00
Average Molecular Weight Da	293.00

**MOLECULAR WEIGHT DISTRIBUTION**



**Amino acid g/100g**

Glutamic acid	10.01
Proline	4.81
Leucine	4.25
Aspartic acid	3.86
Lysine	3.35
Valine	2.98
Serine	2.73
Isoleucine	2.43
Phenylalanine	2.18
Threonine	2.18
Arginine	1.71
Alanine	1.56
Histidine	1.29
Tyrosine	1.20
Glycine	1.07
Methionine	1.02
Tryptophan	0.52
Cystine	0.28

**Amino acid Profile**

