

PRODUCT DESCRIPTION:

Veal infusion is a specially product derived from lean veal, supplied as a light beige, free flowing homogenous powder.

POTENCIAL APPLICATIONS:

It is used for cultivating fastidious microorganisms.

PHYSICAL CHARACTERISTICS:

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

Chemical Characteristics	Specifications	Typical Value
Total Nitrogen (TN)	Minimum 11,00%	11,50%
Loss on drying	Maximum 6,00%	3,10%
Ash	Maximum 15,00%	9,50%
pH (2% solution)	6,50 – 7,50	7,10

Microbiological Characteristics	Specifications	Minerals	Typical Value
Standard plate count	Less than 5000 CFU/g	Calcium	0,008%
Yeasts and molds	Less than 100 CFU/g	Magnesium	0,03%
Coliforms	Negative	Potassium	0,95%
Salmonella	Negative	Sodium	3,9%

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

The dry product is packaged in polyethylene bags into reinforced fiber board drums.
 25 kg | 50 kg

STORAGE

Keep in original packaging closed, in a dry and cool place.
 Hygroscopic product.

RETEST

4 years after its manufacturing date.

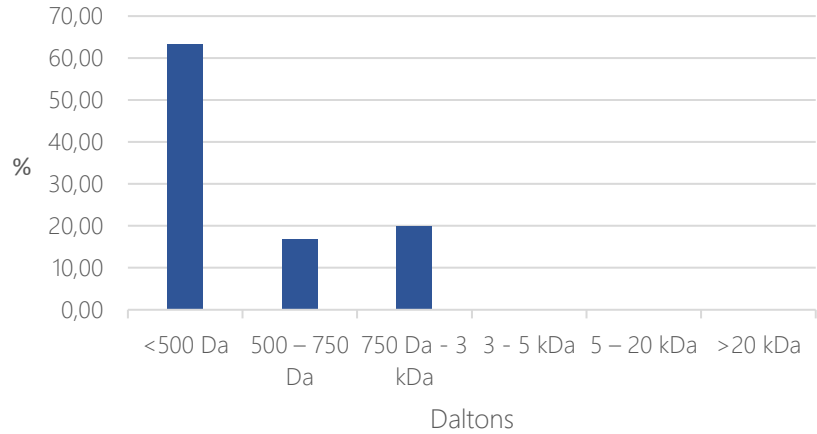
CERTIFICATIONS

ISO 9001
 SADER-SENASICA

Molecular weight distribution %

<500 Da	63,30
500 – 750 Da	16,90
750 Da - 3 kDa	19,80
3 - 5 kDa	0,00
5 – 20 kDa	0,00
>20 kDa	0,00
Average Molecular Weight Da	298,00

MOLECULAR WEIGHT DISTRIBUTION



Amino acid g/100g

Glutamic acid	14,21
Proline	7,96
Aspartic acid	6,12
Glycine	5,96
Leucine	5,76
Lysine	5,35
Alanine	4,39
Arginine	4,00
Valine	3,98
Isoleucine	3,49
Serine	3,37
Phenylalanine	3,26
Threonine	2,89
Histidine	1,64
Methionine	1,63
Tyrosine	1,58
Tryptophan	0,65
Cystine	0,48

Amino acid Profile

