

**PRODUCT DESCRIPTION:**

Peptone from Meat (Peptic) is obtained by proteolytic digestion with pepsin.

**POTENCIAL APPLICATIONS:**

It is used in formulation of culture media for a variety of microorganisms.

**PHYSICAL CHARACTERISTICS:**

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

Chemical Characteristics	Specifications	Typical Value
Amino Nitrogen (AN)	Minimum 2,00%	2.40%
Total Nitrogen (TN)	Minimum 10,00%	14.10%
AN/TN	N/A	17.02
Loss on drying	Maximum 6,00%	3.30%
Ash	Maximum 15,00%	5.70%
pH (2% solution)	6,00 – 7,50	6.90

Microbiological Characteristics	Specifications
Standard plate count	Less than 5000 CFU/g
Yeasts and molds	Less than 100 CFU/g
Coliforms	Negative
Salmonella	Negative

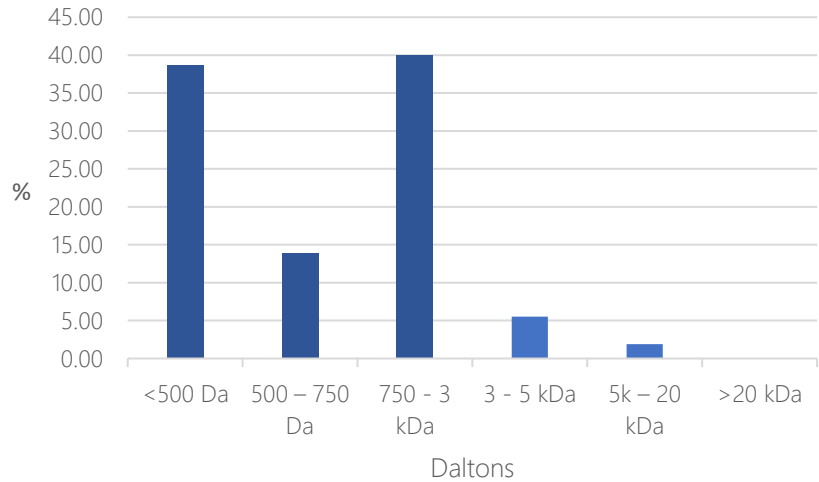
Growth Supporting Properties: satisfactory (according to internal controls)	
Bacterial	ATCC
<i>Escherichia coli</i>	25922
<i>Staphylococcus aureus</i>	25923
<i>Shigella flexneri</i>	12022
<i>Pseudomonas aeruginosa</i>	27853
<i>Enterococcus faecalis</i>	29212
<i>Streptococcus pyogenes</i>	19615
<i>Streptococcus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

**Molecular weight distribution %**

<500 Da	38.70
500 – 750 Da	13.90
750 - 3 kDa	40.00
3 - 5 kDa	5.50
5k – 20 kDa	1.90
>20 kDa	0.00
Average Molecular Weight Da	397.00

**MOLECULAR WEIGHT DISTRIBUTION**



**Amino acid g/100g**

Glycine	18.4
Proline	11.0
Glutamic Acid	9.80
Alanine	8.60
Arganine	7.50
Aspartic Acid	5.74
Leucine	3.55
Lysine	3.44
Serine	3.27
Valine	2.34
Phenylalanine	2.17
Threonine	1.98
Isoleucine	1.46
Tyrosin	0.77
Hystidine	0.75
Methionine	0.62
Cystine	0.11
Tryptophan	Trazas

**Amino acid Profile**

