

PROTEOSE PEPTONE Nº 5 Cat. No. 379 | MI-AC-742 | Version: 5 Date: 14/03/2025

PRODUCT DESCRIPTION:

POTENCIAL APPLICATIONS:

PHYSICAL CHARACTERISTICS:

This peptone is a pancreatic digest of porcine skin and yeast.

It is used as ingredient in culture media, especially for non-fastidious microorganisms. It is also used in fermentation studies.

Fine powder, light to dark brown color and free from foreign particles.

Chemical Characteristics	Specifications	Typical Value
Amino Nitrogen (AN)	Minimum 4,00%	4.39%
Total Nitrogen (TN)	Minimum 10,00%	12.61%
AN/TN	N/A	34.81
Loss on drying	Maximum 6,00%	4.50%
Ash	Maximum 15,00%	5.55%
pH (2% solution)	6,50 – 7,50	7.06

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	
Escherichia coli	25922	
Staphylococcus aureus	25923	
Shigella flexneri	12022	
Pseudomonas aeruginosa	27853	
Enterococcus faecalis	29212	
Streptococcus pyogenes	19615	
Streptococcus pyogenes	49117	
Streptococcus pneumoniae	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

Page 1 of 1

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