

PROTEOSE PEPTONE Nº 5 at. No. 379 | MI-AC-742 | Version:

Cat. No. 379 | MI-AC-742 | Version: 3 Date: 14/05/2021_____

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.	4 years after its manufacturing date.	ISO 9001 SADER-SENASICA

Page 1 of 1

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