

**PRODUCT DESCRIPTION:**

Casein Peptone CH is a digest of casein, free from animal enzymes.

**POTENCIAL APPLICATIONS:**

It is recommended for fermentation, and microbiological media where clearness is not mandatory.

**PHYSICAL CHARACTERISTICS:**

Fine powder, light yellow and no foreign particles.

Chemical Characteristics	Specifications	Typical Value
Amino Nitrogen (AN)	Minimum 3,70%	3.81%
Total Nitrogen (TN)	Minimum 10,00%	12.47%
AN/TN	N/A	30.55
Loss on drying	Maximum 6,00%	2.69%
Ash	Maximum 15,00%	8.18%
pH (2% solution)	6,50 – 7,50	7.08

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**

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**

5 years after its manufacturing date.

**CERTIFICATIONS**

ISO 9001  
 SADER-SENASICA