

PRODUCT DESCRIPTION:

Wheat peptone is a vegetal protein hydrolysate derived from wheat gluten protein by enzymatic hydrolysis. The enzymes used for digestion are not animal origin.

POTENCIAL APPLICATIONS:

This peptone is well suited for both microbial broth and solid culture media. Useful in applications where high clarity is not required.

PHYSICAL CHARACTERISTICS:

Fine, slightly greenish brown in color, without foreign particles.

Chemical Characteristics	Specifications	Typical Value
Amino Nitrogen (AN)	Minimum 1,00%	1.78%
Total Nitrogen (TN)	Minimum 10,00%	12.33%
AN/TN	N/A	14.44
Loss on drying	Maximum 6,00%	2.58%
Ash	Maximum 15,00%	14.80%
pH (2% solution)	6,50 – 7,50	6.73

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)

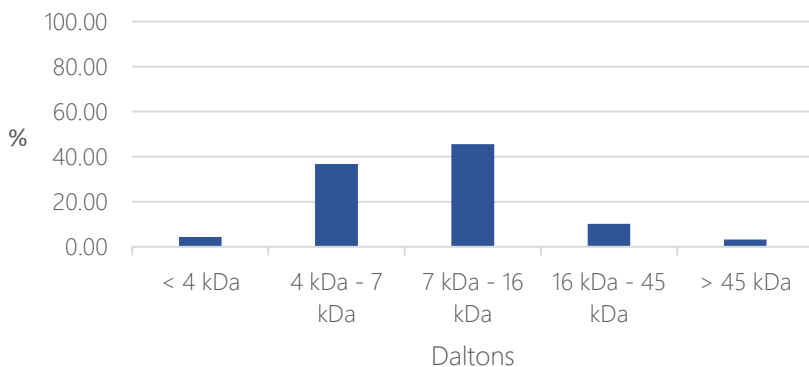
Bacterial	ATCC
<i>Escherichia coli</i>	25922
<i>Staphylococcus aureus</i>	25923
<i>Shigella flexneri</i>	12022
<i>Pseudomonas aeruginosa</i>	27853
<i>Enterococcus faecalis</i>	29212
<i>Streptococcus pyogenes</i>	19615
<i>Streptococcus pyogenes</i>	49117
<i>Streptococcus pneumoniae</i>	6305

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

Molecular weight distribution %

< 4 kDa	4.35
4 kDa - 7 kDa	36.73
7 kDa - 16 kDa	45.50
16 kDa - 45 kDa	10.19
> 45 kDa	3.24
Promedio de Peso Molecular Da	7 kDa

MOLECULAR WEIGHT DISTRIBUTION



Amino acid g/100g

Glutamic acid	30.0
Proline	13.3
Leucine	5.53
Phenylalanine	4.48
Serine	3.85
Glycine	3.27
Valine	3.26
Isoleucine	2.81
Aspartic acid	2.52
Arginine	2.43
Tyrosine	2.26
Alanine	2.08
Threonine	2.08
Histidine	1.52
Lysine	1.20
Cystine	1.00
Methionine	0.806
Tryptophan	0.62

Amino acid Profile

