

PRODUCT DESCRIPTION:

Casein Peptone Type V is a pancreatic digest of casein in the form of white powder.

POTENCIAL APPLICATIONS:

This peptone is widely used for general application as a bacteriological nutrient with excellent solubility and clarity in solution.

PHYSICAL CHARACTERISTICS:

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

Chemical Characteristics	Specifications	Typical Value
Amino Nitrogen (AN)	Minimum 3,70%	4.10%
Total Nitrogen (TN)	Minimum 10,00%	12.80%
AN/TN	N/A	32.00
Loss on drying	Maximum 6,00%	3.60%
Ash	Maximum 15,00%	5.90%
pH (2% solution)	6,50 – 7,50	7.00

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

Minerals	Typical Value
Calcium	0.0193%
Magnesium	0.0053%
Potassium	0.92%
Sodium	2.67%

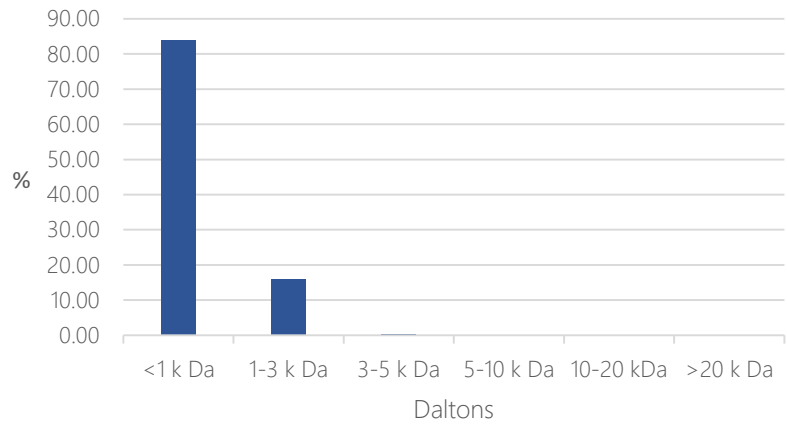
Growth Supporting Properties: satisfactory (according to internal controls)	
Bacterial	ATCC
<i>Escherichia coli</i>	25922
<i>Staphylococcus aureus</i>	25923
<i>Shigella flexneri</i>	12022
<i>Pseudomonas aeruginosa</i>	27853
<i>Enterococcus faecalis</i>	29212
<i>Streptococcus pyogenes</i>	19615
<i>Streptococcus 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.	4 years after its manufacturing date.	ISO 9001 SADER-SENASICA

Molecular weight distribution %

<1 k Da	83.80
1-3 k Da	15.90
3-5 k Da	0.20
5-10 k Da	0.10
10-20 kDa	0.00
>20 k Da	0.00
Average Molecular Weight Da	189.00

MOLECULAR WEIGHT DISTRIBUTION



Amino acid g/100g

Glutamic acid	23.17
Proline	12.51
Aspartic acid	12.06
Leucine	10.23
Lysine	7.27
Isoleucine	6.95
Valine	6.78
Serine	5.84
Threonine	5.37
Phenylalanine	5.31
Arginine	4.07
Alanine	3.71
Histidine	2.87
Methionine	2.38
Tyrosine	2.35
Glycine	2.30
Tryptophan	1.21

Amino acid Profile

