

PRODUCT DESCRIPTION:

Casein peptone type IV is a peptone obtained by pancreatic digestion of lactic casein, soluble in water, insoluble in alcohol and ether.

POTENCIAL APPLICATIONS:

It is specially formulated to support higher growth rates.

PHYSICAL CHARACTERISTICS:

Fine light yellow to beige powder, no foreign particles.

Chemical characteristics	Specifications	Typical Value
Amino Nitrogen (NA)	Minimum 3,90%	4.10%
Total Nitrogen (NT)	Minimum 10,00%	13.13%
NA / NT Ratio	N/A	32.00
Loss of drying	Maximum 6,00%	3.30%
Ashes	Maximum 15,00%	6.00%
pH (2% solution)	6,50-7,50	6.80

Microbiological Characteristics	Specifications	Minerals	Typical Value
Standard Account	Less than 5000 CFU / g	Calcium	0.019%
Mushrooms and Yeasts	Less than 100 CFU/g	Magnesium	0.0079%
Coliforms	Negative	Potassium	1.3%
Salmonella	Negative	Sodium	2.1%

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