

PORK GELATIN PEPTONE - A1004

Description

Origin: Pancreatic digest of gelatin is obtained by enzymatic hydrolysis of

porcine origin gelatin.

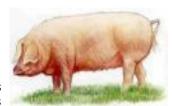
Regulatory: Animal raw material is strictly of porcine origin, sourced from Brazil, and

complete traceability can be demonstrated.

Application: A clear aspect in solution, combined with total solubility, this peptone is

well suited for both broth and agar medium formulation in diagnostics where turbidity can be an issue. It is also frequently used in combination with other peptones such as Tryptone USP, Yeast Extract or various Soy

peptones.



Physical properties

Appearance: beige powder Stability (2% in solution): stable Solubility in water at 2%: total

Stability with phosphates (0.25%): stable

Microbiological controls

Total aerobic mesophilic flora : ≤ 5000 cfu/g

Chemical analysis

Total nitrogen (N_T) : 13.8% α -amino Nitrogen ($N\alpha$) : 3.5%

 $N\alpha/N_T$: 0.25 Calcium: 0.1% Sulfuric Ash: 14.0% Chlorides (as NaCl): 1.4% pH (2% in solution): 7.1 Loss on drying: \leq 6.0%

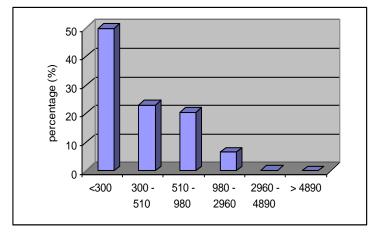
Chemical characteristics

Nitrites (USP) : absent Indole (USP) : absent

Amino acid distribution (g/100g)

	Total amino acids (T)		Total amino acids (T)
Aspartic acid	5.46	Methionine	0.83
Threonine	1.81	Isoleucine	1.42
Serine	3.20	Leucine	2.89
Glutamic acid	9.60	Tyrosine	0.78
Proline	11.96	Phenylalanine	1.89
Glycine	21.11	Histidine	0.76
Alanine	7.98	Lysine	3.54
Cysteine	0.24	Arginine	7.34
Valine	2.30	Tryptophan	0.06

Molecular weight distribution (Daltons)



Standard packaging

25 kg carton; other formats inquire. Delivered with Certificate of Analysis, Certificate of Origin

Storage

Keep in original packaging when not in use, tightly sealed in a dry area ideally between 10 and 35°C. Avoid direct sunlight. Hygroscopic product. Expiry date: 5 years from date of manufacture.

Sanitary Attestation

The raw materials used in this product are sourced from Brazilian abattoirs providing complete traceability. Official veterinary certificates and manufacturer's declarations are available for this product upon request. No bovine materials are used in the manufacturing of this product. To the best of our knowledge, this product does not have any compliance issues concerning Genetically-Modified Organisms (GMO).

The information presented in this document is submitted in good faith based on internal testing performed at Solabia S.A.S. and represents the best of our knowledge at the present time. It is provided as a guide and no warranty, implied or otherwise is associated with this data, nor is any liability assumed for patent infringement. All data represents typical analyses not to be taken for exact specifications.

End-users are directed to perform proprietary tests to determine suitability and performance for specific applications. The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

Date of edition: 2012-10-22. Code document: A1004/A/8292-3: 1

