

Description

- Origin :** Pork Meat Peptone is obtained by enzymatic digestion of porcine tissues.
- Context :** Animal raw material is strictly of porcine origin, sourced from Brazil, and complete traceability can be demonstrated. Used as nitrogen source in diagnostic and fermentation media, it is not considered a food supplement but a production auxiliary.
- Application :** This peptone offers characteristics similar to a peptic digest of meat. It can be used for growth of a broad range of microorganisms, including fungi, Enterobacteria and *Staphylococci*.



Physical properties

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

Microbiological controls

Total aerobic mesophilic flora ≤ 5000 cfu/g

Chemical analysis

- Total nitrogen (N_T) :** 12.9%
α-amino nitrogen (N_α) : 4.8%
N_α / N_T : 0.37
Sulfuric ash : 12.2%
pH (2% in solution) : 7.0
Total carbohydrates : 1.1%
Chlorides (as NaCl) : 1.6%
Loss on drying : ≤ 6.0%

Chemical characteristics


- Nitrites :** absent
Tryptophan : present
Undigested proteins : present
Proteoses : present

Amino acid distribution (mg/g)

	Total amino acids		Total amino acids
Aspartic acid	69.0	Methionine	15.0
Threonine	30.0	Isoleucine	33.0
Serine	29.0	Leucine	65.0
Glutamic acid	123.0	Tyrosine	11.0
Proline	59.0	Phenylalanine	39.0
Glycine	73.0	Histidine	25.0
Alanine	57.0	Lysine	76.0
Cysteine	/	Arginine	40.0
Valine	56.0	Tryptophan	/

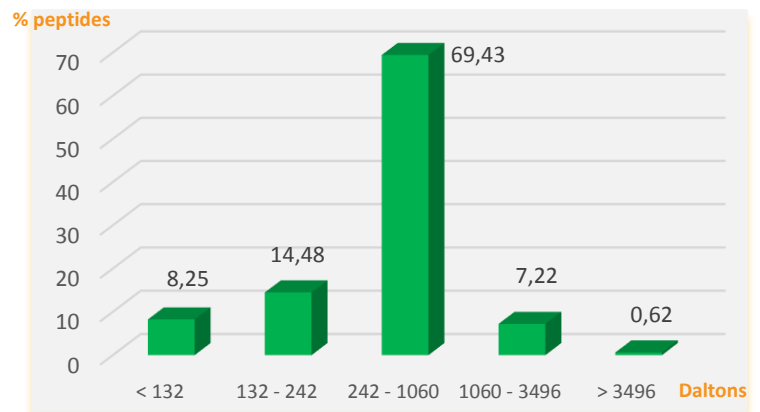
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End-users are directed to perform proprietary tests to determine suitability and performance for specific applications. The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

Produced under **ISO 9001 v 2015** certification  Manufacturing site and quality system open to audits by qualified customers. Inquire with Solabia. CoA available online : use product code **A172800** + lot number.

Manufactured in Brazil by SOLABIA BIOTECNOLOGICA, Maringa, Brazil – Email : info.peptones@solabia.com
 Sold by : SOLABIA S.A.S. – 41, rue Délyzy – 93500 PANTIN Cedex, FRANCE – www.solabia.com

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 / Regulatory statement

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).