

Description

Origin : Bacteriological Meat Peptone is obtained by enzymatic digestion of animal tissues of Brazilian origin.

Regulatory : this reference is made from raw materials in BSE-free Brazil possessing complete traceability and sanitary attestations. Brazil is a BSE **Category A** country as defined by the OIE.

Application : Bacteriological Meat Peptone is a good, technical-grade peptone offering a superior cost-performance ratio. Stable and clear in solution, this peptone finds particular interest in fermentation for a wide range of microorganisms.



Physical properties

Appearance : beige powder
Stability (2% in solution) : stable
Odor : characteristic

Microbiological controls

Total aerobic mesophilic flora ≤ 5000 cfu/g

Chemical analysis

Total nitrogen (N_T) : 13.3%
 α -amino nitrogen (N_α) : 2.2%
 N_α / N_T : 0.17
 Sulfuric ash : 17.3%
 pH (2% in solution) : 7.0
 Chlorides (as NaCl) : 10.4%
 Loss on drying ≤ 6.0%

Chemical characteristics

Nitrites : absent
Tryptophan : presence
Undigested proteins : presence
Proteoses : presence

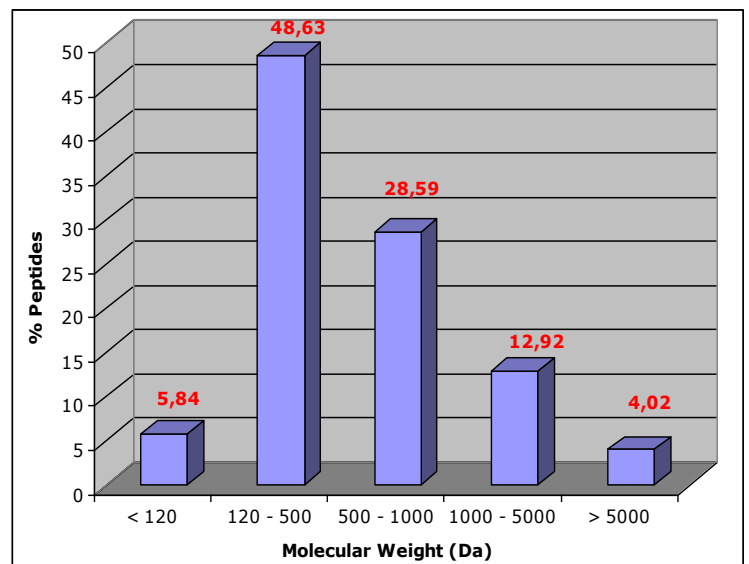
Amino acid distribution (mg/100g)

	Free amino acids		Free amino acids
Aspartic acid	151.0	Methionine	140.0
Threonine	23.6	Isoleucine	475.0
Serine	15.2	Leucine	545.0
Glutamic acid	733.0	Tyrosine	274.0
Proline	65.9	Phenylalanine	426.0
Glycine	1644.0	Histidine	76.4
Alanine	1044.0	Lysine	438.0
Cysteine	0.00	Arginine	11.3
Valine	518.0	Tryptophan	39.1

Standard packaging

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

Molecular weight distribution (Daltons)



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

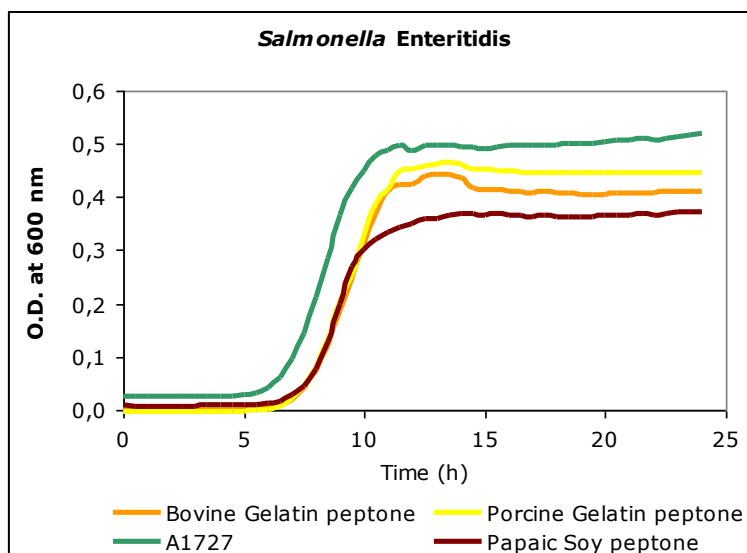
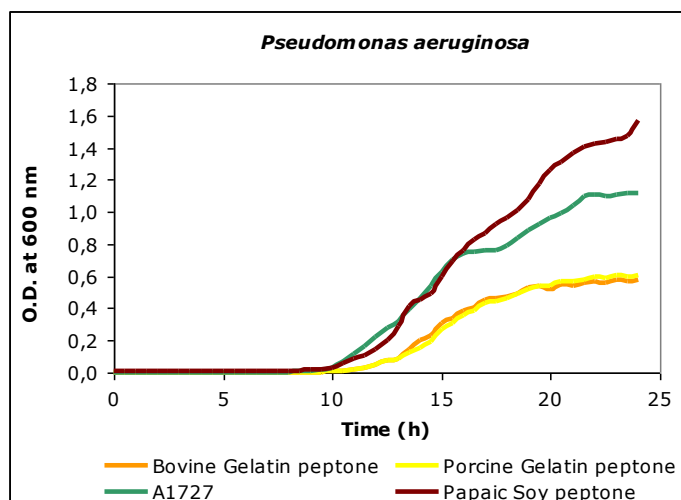
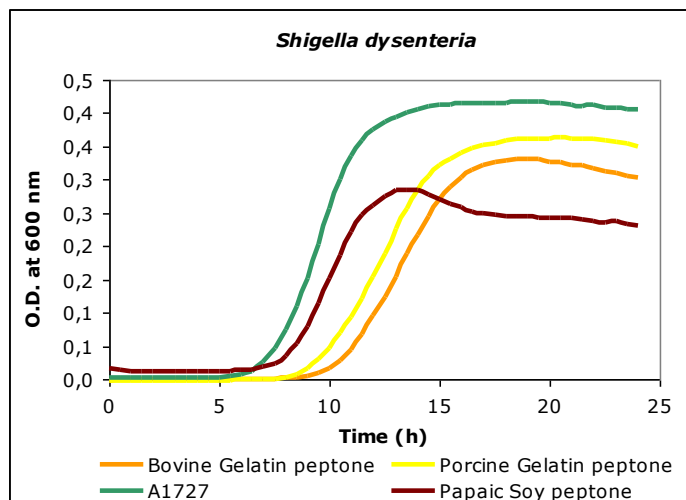
The raw materials used in this product are sourced from Brazilian sources providing complete traceability. Official veterinary certificates and manufacturer's declarations are available for this product upon request.

The enzymes used in the digestion of this product are not of bovine origin.

To the best of our knowledge, this product does not have any compliance issues concerning Genetically-Modified Organisms (GMO).

OBSERVED MICROBIAL GROWTH POTENTIAL :

Various microorganisms, enteric or otherwise



Comparison of peptone growth of A1727, Bacteriological Meat Peptone
Culture conditions : aerobic incubation at 37°C, 1% peptone + 0.5% NaCl
Inoculum : 10^2 / cfu / mL

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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.
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