

Peptone Bacteriological from Bovine Meat

Meat peptone is manufactured by a controlled enzymatic hydrolysis of animal tissues of Bovine Meat. This media ingredient contains a mix of peptides, free amino acids and growth factors. Fine beige powder easily soluble in water.

Source of organic nitrogen recommended in media for:

- analytical microbiology
- industrial fermentation.


Physico-chemical characteristics:

Solubility in water at 5 %	complete
pH (5 % solution)	5.0-6.0
Loss on drying	≤ 6.0 %
Total nitrogen (TN)	15.0-16.0 %
α-amino nitrogen (AN)	3.0-4.0 %
AN/TN x 100	18-26 %
Residue on ignition	≤ 7.0 %
Chloride (NaCl)	≤ 3.0 %

Microbiology:

Total aerobic microbial count	≤ 10000 / g
Coliforms	≤ 10 / g
<i>Escherichia coli</i>	Absence / 10 g
<i>Salmonella</i>	Absence / 25 g
<i>Staphylococcus aureus</i>	Absence / 10 g
Yeasts and molds	≤ 20 / g

Amino acids	Total-(T) (g/100 g)	Free-(F) (g/100 g)	F/T x 100 (%)
Alanine	9.1	1.0	11.0
Arginine	6.8	2.6	38.2
Aspartic acid	5.1	0.4	7.8
Cystine	0.3	0.2	66.7
Glutamic acid	11.2	1.1	9.8
Glycine	21.4	1.2	5.6
Histidine	0.8	0.2	25.0
Isoleucine	1.5	0.5	33.3
Leucine	3.3	1.2	36.4
Lysine	4.4	1.2	27.3
Methionine	1.3	0.3	23.1
Phenylalanine	3.0	0.9	30.0
Proline	12.8	0.3	2.3
Serine	3.0	0.4	13.3
Threonine	1.7	0.3	17.6
Tryptophan	0.2	0.1	50.0
Tyrosine	0.6	0.5	83.3
Valine	2.9	0.5	17.2

 Manufactured by: Rapid Labs Ltd

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