

BACTERIOLOGICAL PEPTONE

It is obtained through the enzymatic digestion of various proteins and has wide applications as ingredient of routine media.

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|--------------|--------------------------------------|
| Code number: | 500 g: BAP10500, 1000 g: BAP11000 |
| Colour: | Yellowish |
| Appearance: | Fine powder, easily soluble in water |

Physico-chemical characteristics

| Parameter | Specification |
|---------------------------|---------------|
| Solubility in water 2 % | Complete |
| pH (2 % solution - 25 °C) | 6,4 - 7,4 |
| Loss on drying | < 6 % |
| Residue on ignition | < 15 % |
| Total nitrogen TN | > 11 % |
| α-amino nitrogen AN | > 3 % |

Microbiological characteristics

| Parameter | Specification |
|-------------------------------|---------------|
| Total aerobic microbial count | < 10 000/g |
| Coliforms | < 10/g |
| Yeasts and moulds | < 200/g |
| <i>Escherichia coli</i> | Absent |
| <i>Salmonella</i> spp. | Absent |

Storage conditions: Protected from light, at room temperature.

Warning!

Hygroscopic product. Avoid heat and moisture.

In vitro diagnostic raw material – for professional use only!