

CASEIN PEPTONE

It is obtained by prolonged pancreatic digestion of the casein, in order to provide a large content of free amino-acids and small peptides.

Code number:	500 g: CAP10500, 1000 g: CAP11000
Colour:	Cream
Appearance:	Fine powder, easily soluble in water

Physico-chemical characteristics

Parameter	Specification
Solubility in water 5%	Complete
pH (5% solution)	6,5 - 7,5
Loss on drying	≤ 6 %
Residue on ignition	≤ 16 %
Total nitrogen TN	12,5 - 13,5 %
α-amino nitrogen AN	3,0 - 4,0 %
AN/TN x 100	22 - 33

Microbiological characteristics

Parameter	Specification
Total aerobic microbial count	≤ 10 000/g
Coliforms	≤ 10/g
Yeasts and moulds	≤ 20/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!