

MEAT PEPTONE

Meat peptone (pepsin digested) is manufactured by enzymatic hydrolysis of selected fresh meat. Its good promotion properties make it suitable for the cultures of aerobic and anaerobic bacteria. It is commonly used for production of toxins from organisms such as *Corynebacterium* and *Clostridium* spp.

Code number:	500 g: MPE10500, 1000 g: MPE11000
Colour:	Beige
Appearance:	Fine powder, easily soluble in water

Physico-chemical characteristics

Parameter	Specification
Solubility in water 2%	Complete
pH (5% solution)	6,0 - 7,5
Loss on drying	≤ 5 %
Residue on ignition	≤ 15 %
Total nitrogen TN	12,0 - 13,0 %
α-amino nitrogen AN	3,5 - 4,5 %
AN/TN x 100	27 - 38

Microbiological characteristics

Parameter	Specification
Total aerobic microbial count	≤ 5 000/g
Coliforms	Absent
Yeasts and moulds	≤ 100/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!