#### TECHNICAL SHEET

## PROTEOSE PEPTONE

Proteose peptone is manufactured from selected fresh meat and animal tissue by enzymatic hydrolysis. Its special formulation enhances the growth properties and makes it very suitable ingredient in the media intended for the productions of bacterial toxins (e.g. *Corynebacterium diphtheriae*) as well as in the media for the cultivation of a variety of bacteria having different nutritive needs (e.g. gonococci, pneumococci, streptococci, staphylococci).

Code number:	500 g: PRP10500, 1000 g: PRP11000
Colour:	Beige
Appearance:	Fine powder, easily soluble in water

## Physico-chemical characteristics

Parameter	Specification
Solubility in water 2%	Complete
pH (5% solution)	6,0 - 7,0
Loss on drying	≤ 5%
Residue on ignition	≤ 18 %
Total nitrogen TN	12,1 - 13,2 %
α-amino nitrogen AN	3,5 - 4,5 %
AN/TN x 100	29 - 37

# Microbiological characteristics

Parameter	Specification
Total aerobic microbial count	≤ 10 000/g
Coliforms	≤ 10/g
Yeasts and moulds	≤ 20/g
Escherichia coli	Absent
Salmonella spp.	Absent

 $\textbf{Storage conditions:} \ \textbf{Protected from light, at room temperature.}$ 

#### Warning!

Hygroscopic product. Avoid heat and moisture.

In vitro diagnostic raw material - for professional use only!

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