

PEPTONIZED MILK

CAT. N°: 181

DESCRIPTION:

Peptonized Milk is a pancreatic digest of fat-free milk used primarily in culture media for the isolation and growth of lactobacilli and streptococci from dairy products.

CHEMICAL CHARACTERISTICS

SPECIFICATIONS

TYPICAL ANALYSIS

CHEMICAL CHARACTERISTICS	SPECIFICATIONS	TYPICAL ANALYSIS
Amino Nitrogen (AN)	Minimum 1.9%	2.4%
Total Nitrogen (TN)	Minimum 6.0%	7.41%
AN/TN Ratio	N/A	32.4%
Loss on drying	Maximum 6.0%	4.3%
Ash	Maximum 10.0%	8.4%
pH (2% solution)	6.5 - 7.5	6.7

ELEMENTAL PROFILE

Calcium	0.43 %
Magnesium	0.061 %
Potassium	1.2 %
Sodium	1.9 %

AMINO ACIDS

TOTAL g/100 g

Alanine	1.56
Arginine	1.71
Aspartic acid	3.86
Cystine	0.28
Glutamic acid	10.01
Glycine	1.07
Histidine	1.29
Isoleucine	2.43
Leucine	4.25
Lysine	3.35
Methionine	1.02
Phenylalanine	2.18
Proline	4.81
Serine	2.73
Threonine	2.18
Tryptophan	0.52
Tyrosine	1.20
Valine	2.98

GROWTH SUPPORTING PROPERTIES

Peptone agar	Satisfactory
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MICROBIOLOGICAL ANALYSIS

Standard plate count	Less than 5000 CFU/g
Yeasts and molds	Less than 100 CFU/g
Coliforms	Negative
Salmonella	Negative