

# Tryptose

Cat. 1614

Ingredients (Peptones)

## Practical information

Applications	Categories
Nitrogen source	General use

Industry: Fermentation / Ingredients for culture media

## Principles and uses

Tryptose is a mixed enzymatic hydrolysate with distinctive nutritional properties. It is an excellent sole source of nitrogen, demonstrating superiority over Meat Peptone in this regard. It is used to grow many fastidious microorganisms such as Brucella, Streptococcus, and Neisseria.

## Physical-chemical characteristics

Description	Specification	Typical Analysis
Amino nitrogen (AN)	>2,9%	4,40%
Total nitrogen (TN)	>10,0%	13,40%
Loss on drying	<6%	3,20%
AN/TN Ratio	N/A	32,50%
Ash	<15%	9,70%
pH (2% solution)	6,5-7,5	7,4

## Elemental profile

Descripción	Value
Sodium	3,41%
Calcium	0,001%
Magnesium	0,022%
Potassium	0,679%

## Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Cystine	0,44	Methionine	1,92	Valine	1,93
Alanine	4,45	Phenylalanine	7,52	Threonine	3,55
Arginine	4,65	Proline	6,33	Aspartic acid	6,34
Histidine	<0,01	Serine	4,09	Glutamic acid	13,92
Isoleucine	0,34	Tryptophan	0,62	Glycine	2,84
Lysine	4,64	Tyrosine	2,21	Leucine	3,67

## Growth supporting properties

Descripción	Value
Peptona agar	Good/Bueno

## Microbiological test

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Description	Specification
Salmonella	Negative
Coliformes	Negative
Recuento en placa	<5.000 CFU/g
Hongos y levaduras	<100 CFU/g

## Storage

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Temp. Min.:2 °C  
Temp. Max.:25 °C