

# Pork Meat Peptone

Cat. 1624

Enzymatic hydrolysate source of amino acids and peptides for the elaboration of culture media.

## Practical information

Applications	Categories
Nitrogen source	General use

Industry: Fermentation / Culture media ingredients / Manufacturing process

## Principles and uses

Pork Meat Peptone is an enzymatic hydrolysate of porcine animal tissue. It can be substituted for Meat Peptone (Bovine) in culture media formulations.

## Physical-chemical characteristics

Description	Specification	Typical Analysis
Amino nitrogen (AN)	>3,4%	3,7%
Total nitrogen (TN)	>10,0%	11,81%
Loss on drying	<6%	3,5%
Ash	<15%	9,2%
pH (2% solution)	6,5-7,5	7,25

## Elemental profile

Descripción	Value
Calcium	0,020%
Sodium	4,09%
Magnesium	0,012%
Postassium	2,11%

## Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Alanine	3,47	Threonine	6,27	Arginina	3,31
Isoleucine	3,35	Tryptophan	0,87	Glutamic acid	15,04
Leucine	5,80	Tyrosine	1,49	Glycine	3,45
Methionine	1,65	Valine	4,21	Lysine	5,40
Proline	6,25	Aspartic acid	8,78	Cystine	0,50
Serine	3,80	Histidine	1,72	Phenylalanine	3,15

## Growth supporting properties

Descripción	Value
Peptone agar	Good/Bueno

## Microbiological test

Description	Specification
Yeast and molds	<100 CFU/g
Salmonella	Negative
Coliforms	Negative
Standard plate count	<5.000 CFU/g

## Storage

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Temp. Min.:2 °C  
Temp. Max.:25 °C