Peptonized Milk

Cat. 1628

Nutrient source used for the cultivation and isolation of lactobacilli and streptococci.

Practical information

Aplications	Categories
Nitrogen source	General use

Industry: Fermentation / Ingredients for culture media / Manufacturing process

Principles and uses

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

Physical-chemical characteristics

Description	Specification	Typical Analysis
AN/TN Ratio	N/A	32,4%
Amino nitrogen (AN)	>1,9%	2,4%
Total nitrogen (TN)	>6,0%	7,41%
Loss on drying	<6%	4,3%
Ash	<10%	8,4%
pH (2% solution)	6,5-7,5	6,7

Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Alanine	1,56	Serine	2,73	Proline	4,81
Aspartic acid	3,86	Threonine	2,18	Leucine	4,25
Cistina	0,28	Tryptophan	0,52	Tyrosine	1,20
Glutamic acid	10,01	Histidine	1,29	Valine	2,98
Glycine	1,07	Isoleucine	2,43	Arginine	1,71
Methionine	1,02	Phenylalanine	2,18	Lysine	3,35

Grownth supporting properties

Descripción	Value
Peptona agar	Good/Bueno

Microbiological test

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

Storage

Temp. Min.:2 ºC
Temp. Max.:25 ºC