Meat Peptone

Cat. 1600

Enzymatic digest of animal origin, source of peptides and amino acids for the preparation of culture media.

Practical information

Aplications	Categories
Nitrogen source	General use

Industry: Fermentation / Ingredients for culture media / Manufacturing process

Principles and uses

Meat Peptone is an enzymatic digest of animal tissue. Meat peptones are proteins from animal sources that have been hydrolyzed or broken down into amino acids and peptides, to provide nitrogen for microorganisms. Meat peptones can be tailored to specific nutritive needs of microorganisms by controlling the quality and origin of the protein, the quality and source of the enzyme used to digest the protein, and the method used for hydrolysis, concentration and drying the peptone. It can be incorporated into a variety of liquid and solid culture media formulations for the cultivation of fastidious and non-fastidious microorganisms.

Physical-chemical characteristics

Description	Specification	Typical Analysis
Amino nitrogen (AN)	>3,4%	4,21%
Total nitrogen (TN)	>10,0%	12,3%
Loss on drying	<6%	2,70%
AN/TN Ratio	N/A	30%
Ash	<15%	9,2%
pH (2% solution)	6,5-7,5	6,9

Elemental profile

Descripción	Value
Calcium	0,072%
Magnesium	0,029%
Potassium	2,70%
Sodium	2,50%

Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Arginine	4,08	Isoleucine	2,63	Proline	6,29
Aspartic acid	5,61	Lysine	4,30	Threonine	2,46
Cystine	0,37	Methionine	0,85	Tyrosine	1,11
Glutamic acid	11,62	Serine	2,95	Valine	3,50
Glycine	8,37	Leucine	4,60	Tryptophan	0,59
Histidine	1,31	Phenylalanine	2,61	Alanine	5,62

Grownth supporting properties

Descripción	Value
Peptone agar	Good/Bueno

Microbiological test

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

Storage

Temp. Min.:2 ºC
Temp. Max.:25 ºC