

Casein Peptone

Intended Use

It is suited for the preparation of media for fastidious microorganisms, fungi, bacterial vaccine

Production and the elaboration of indole testing.

Mode of Action

Casein peptone is enzymatic digest of milk protein manufactured under controlled conditions, to retain all the nutritive properties of milk protein, which is rich in amino acids and peptides. It is suitable for use in Industrial fermentation and acts as nitrogen source for microorganisms

Storage

Store between 10- 30°C in tightly closed container and away from bright light. Use before expiry date on label.

Typical Analysis

Colour granules	Light to brownish yellow
Colour in solution	Beige
pH (2% in water)	6.50- 7.50
Sulfated ash (800 °C)	≤15%
Nitrogen	12-13 %
Sodium Chloride	≤5.0%
Heavy (toxic) metals (as Pb)	≤0.005%
Amino Nitrogen	≤4.0%
Loss on drying	≤5.0%

Quality Control

Organism	Growth
Escherichia coli ATCC 25922	Luxuriant
Enterobacter aerogenes ATCC 13048	Luxuriant
Klebsiella pneumoniae ATCC 13883	Luxuriant
Salmonella Typhi ATCC 6539	Luxuriant