

# PEPTONIZED MILK

Cat# 6015



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

<b>Chemical characteristics</b>	<b>Specifications</b>	<b>Typical analysis</b>
Amino Nitrogen (AN)	Minimum 1.9 %	2.4 %
Total Nitrogen (TN)	Minimum 6 %	7.41 %
AN/TN Ratio	N/A	32.4 %
Loss on drying	Maximum 6 %	4.3 %
Ash	Maximum 10 %	8.4 %
pH (2% solution)	6.5 – 7.5	6.7
<b>Elemental profile</b>		
Calcium		0.43 %
Magnesium		0.061 %
Potassium		1.2 %
Sodium		1.9 %
<b>Amino acids</b>		
		<b>Total (g/100g)</b>
Alanine		1.56
Arginine		1.71
Aspartic acid		3.86
Cystine		0.28
Glutamic acid		10.01
Glycine		1.07
Histidine		1.29
Isoleucine		2.43
Leucine		4.25
Lysine		3.35
Methionine		1.02
Phenylalanine		2.18
Proline		4.81
Serine		2.73
Threonine		2.18
Tryptophan		0.52
Tyrosine		1.20
Valine		2.98
<b>Growth supporting properties</b>		
Peptone agar		Satisfactory
<b>Microbiological analysis</b>		
Standard plate count	Less than 5000 col/g	
Yeasts and molds	Less than 100 col/g	
Coliforms	Negative	
Salmonella	Negative	