82962 Peptone from meat, enzymatic digest

Physical and Chemical Characteristics

	Typical Value	Reference Method
Solubility in water at 5%	complete	Eur. Ph. 3rd edition
pH (2-5% solution)	5.0-6.0	Eur. Ph. 3rd edition
Loss on drying	≤ 6.0 %	Eur. Ph. 3rd edition
Total nitrogen TN	15.0 – 16.5%	Eur. Ph. 3rd edition
α-amino nitrogen AN	2.7 – 3.7 %	Eur. Ph. 3rd edition
AN/TN x 100	16 - 25	
Residue on ignition	≤ 6.0 %	Eur. Ph. 3rd edition
Chloride (as NaCl)	≤ 3.0 %	Eur. Ph. 3rd edition

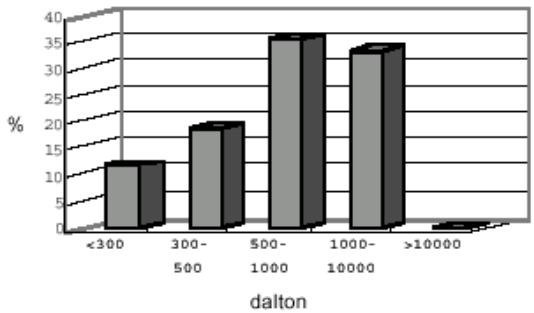
Microbiological Characteristics

	Standard	Reference method
Total aerobic microbial count	≤ 10 000 /g	Eur. Ph. 3rd edition
Coliforms	≤ 10 /g	ISO 4832
Escherichia coli	Absence / 10 g	Eur. Ph. 3rd edition
Salmonella	Absence / 25 g	NF V 08-052
Staphylococcus aureus	Absence / 10 g	Eur. Ph. 3rd edition
Yeasts and moulds	≤ 20 /g	Eur. Ph. 3rd edition

Typical Data

Molecular weight distribution	g / 100 g
> 10 000 daltons	0
1 000 - 10 000 daltons	33.7
500 - 1 000 daltons	35.7
300 - 500 daltons	18.8
< 300 daltons	11.8

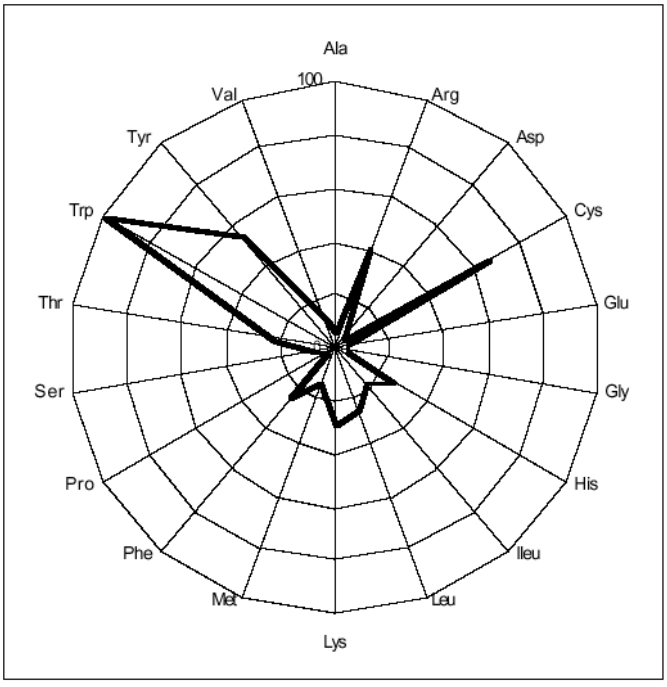
Average Molecular Weight	1 040 daltons



Molecular weight distribution

Typical Amino Acid Distrtibution:

Amino acids		Total - T (g/100 g)	Free - F (g/100 g)	F/T x 100
Alanine	Ala	9.6	0.7	7.3
Arginine	Arg	6.7	2.7	40.3
Aspartic acid	Asp	6.5	0.3	4.6
Cystine	Cys	0.3	0.2	66.7
Glutamic acid	Glu	11.6	0.5	4.3
Glycine	Gly	23.0	1.1	4.8
Histidine	His	0.8	0.2	25.0
Isoleucine	Ileu	1.7	0.3	17.6
Leucine	Leu	3.5	0.4	25.7
Lysine	Lys	4.3	1.2	27.9
Methionine	Met	1.3	0.2	15.4
Phenylalanine	Phe	3.3	0.8	24.2
Proline	Pro	11.8	0.3	2.5
Serine	Ser	2.9	0.2	6.9
Threonine	Thr	1.3	0.3	23.1
Tryptophan	Trp	0.1	0.1	100.0
Tyrosine	Tyr	0.9	0.5	55.6
Valine	Val	2.9	0.3	10.3



Amino acids F/T x 100

Precautions and Disclaimer

This product is for R&D use only, not for drug, household, or other uses. Please consult the Material Safety Data Sheet for information regarding hazards and safe handling practices.