

MEAT PEPTONE

Meat peptone (pepsin digested) is manufactured by enzymatic hydrolysis of selected fresh meat. Its good promotion properties make it suitable for the cultures of aerobic and anaerobic bacteria. It is commonly used for production of toxins from organisms such as *Corynebacterium* and *Clostridium* spp.

Code number:	500 g: MPE10500, 1000 g: MPE11000
Colour:	Ochre
Appearance:	Hygroscopic powder, easily soluble in water

Physico-chemical characteristics

Parameter	Specification
Solubility in water 2%	Complete
pH (5% solution, after autoclaving)	6,5 - 7,5
Loss on drying [%]	< 5,0
Total nitrogen TN [%]	> 13,0
α -amino nitrogen AN [%]	> 5,5
AN/TN x 100	31 - 50

Microbiological characteristics

Parameter	Specification
Total aerobic microbial count [g]	< 5 000
Yeasts and moulds [g]	< 100
Coliforms [g]	Absent
<i>Salmonella</i> spp.	Absent

Storage conditions: Protected from light, at room temperature.

Warning!

Hygroscopic product. Avoid heat and moisture.