

Description

- Origin :** Pork Gelatin Peptone is obtained through enzymatic hydrolysis of porcine origin gelatin.
- Regulatory :** Porcine gelatin is sourced from Brazil, and complete traceability can be demonstrated. Brazil is a BSE **Category A** country as defined by the OIE.
- Application :** Pork Gelatin Peptone presents a clear aspect in solution, combined with total solubility. This peptone is well suited for both broth and agar medium formulation in diagnostics where turbidity can be an issue. It is also frequently used in combination with other peptones such as Tryptone USP, Yeast Extract or various Soy peptones.



Physical properties

- Appearance :** beige powder
Stability (2% in solution) : stable
Solubility in water at 2% : total
Stability with phosphates (0,25%) : stable

Microbiological controls

Total aerobic mesophilic flora ≤ 5000 cfu/g

Chemical analysis

- Total nitrogen (N_T) :** 13,8%
α-amino nitrogen (N_α) : 3,5%
N_α / N_T : 0,25
Sulfuric ash : 14,0%
pH (2% in solution): 7,1
Chlorides (as NaCl) : 1,4%
Loss on drying ≤ 6.0%

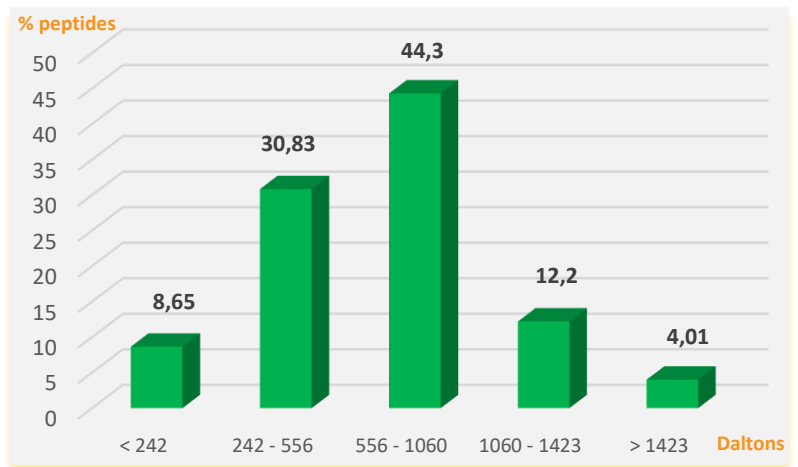
Chemical characteristics

- Nitrites :** absent
Indole : absent

Amino acid (AA) distribution (mg/g)

	Total AA		Total AA
Aspartic acid	54,6	Methionine	8,3
Threonine	18,1	Isoleucine	14,2
Serine	32,0	Leucine	28,9
Glutamic acid	96,0	Tyrosine	7,8
Proline	119,6	Phenylalanine	18,9
Glycine	211,1	Histidine	7,6
Alanine	79,8	Lysine	35,4
Cysteine	2,4	Arginine	73,4
Valine	23,0	Tryptophan	0,60

Molecular weight distribution (Daltons)



Storage

Keep in original packaging when not in use, tightly sealed in a dry area ideally between 10 and 35°C. Avoid direct sunlight. Hygroscopic product. Expiry date : 5 years from date of manufacture.

Standard packaging

25 kg carton ; other formats inquire.

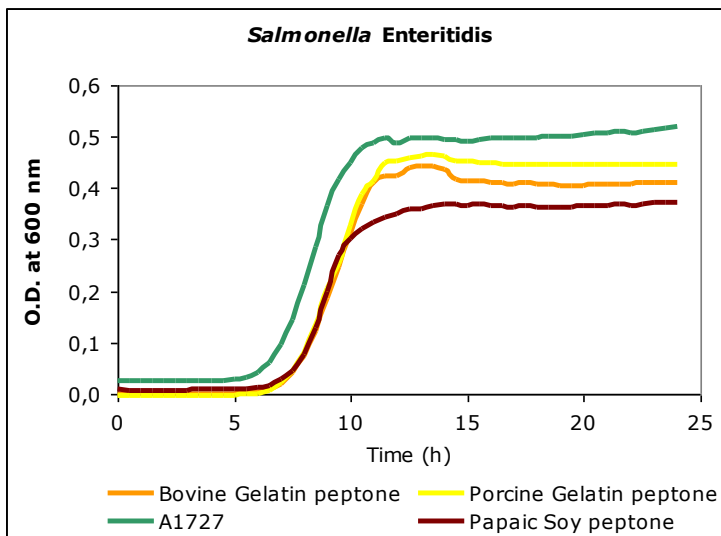
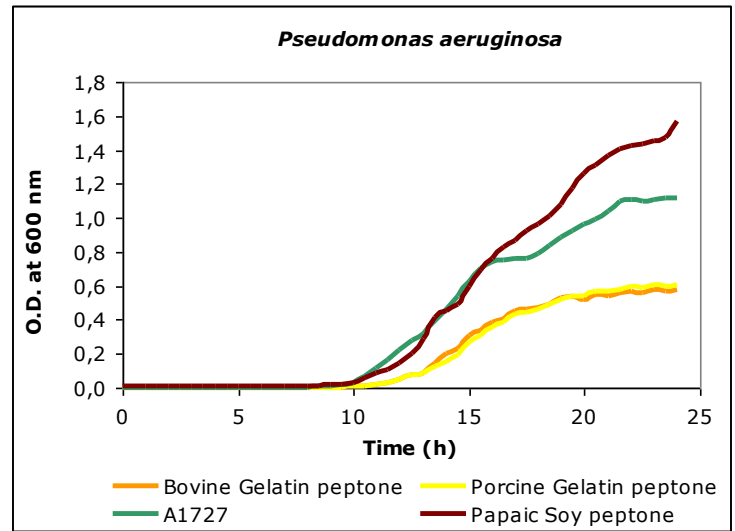
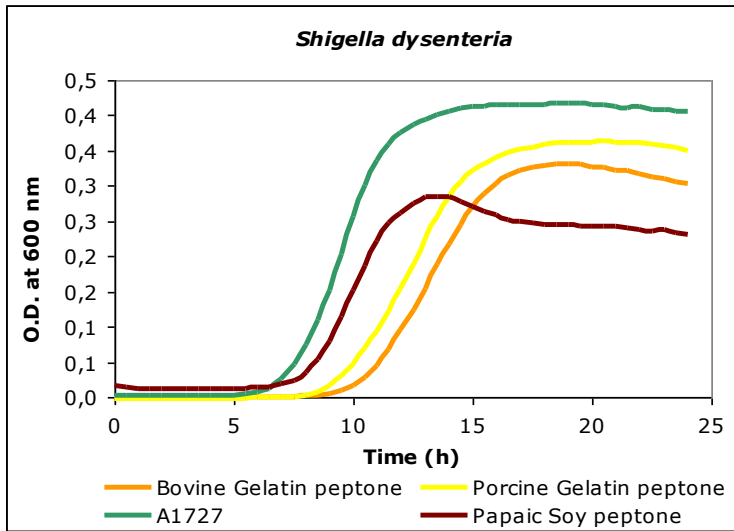
Delivered with Certificate of Analysis, Certificate of Origin and EDQM certificate upon purchase.

Sanitary Attestation

The raw materials used in this product are sourced from Brazilian abattoirs providing complete traceability. Official veterinary certificates and manufacturer's declarations are available for this product upon request.

This product is not subject to BSE/TSE concerns as no bovine materials are used in its manufacturing. To the best of our knowledge, this product does not have any compliance issues concerning Genetically Modified Organisms (GMO).

OBSERVED MICROBIAL GROWTH POTENTIAL :



Comparison of peptone growth of Porcine Gelatin peptone A100400

Culture conditions :
 Aerobic incubation at 37°C
 1% peptone + 0.5% NaCl
 Inoculum : 10² / cfu / mL



Certifications profile :

Produced under **ISO 9001 v 2015** certification



Kosher / Halal certification : No

Raw material origin : **Brazil**

CoA available online : use product code **A100400** + lot number
<https://www.solabia.com/coa>

Manufacturing site and quality system open to audits by qualified customers*.

Allergen considerations : **No**
GMO issues : **No**

V. 09/2021

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