

Description

Origin : Bacteriological Meat Peptone is obtained by enzymatic digestion of animal tissues of Brazilian origin.

Regulatory : this reference is made from raw materials in BSE-free Brazil possessing complete traceability and sanitary attestations. Brazil is a BSE **Category A** country as defined by the OIE.

Application : Bacteriological Meat Peptone is a good, technical-grade peptone offering a superior cost-performance ratio. Stable and clear in solution, this peptone finds particular interest in fermentation for a wide range of microorganisms.



Physical properties

Appearance : beige powder
Stability (2% in solution) : stable
Solubility in water at 2% : total

Microbiological controls

Total aerobic mesophilic flora ≤ 5000 cfu/g

Chemical analysis

Total nitrogen (N_T) : 13,3%
 α-amino nitrogen (N_α) : 2.2%
 N_α / N_T : 0.17
 Sulfuric ash : 17.3%
 pH (2% in solution): 7,0
 Chlorides (as NaCl) : 10,4%
 Loss on drying ≤ 6.0%

Chemical characteristics

Nitrites : absent
 Tryptophan : presence
 Undigested protein : presence
 Proteoses : presence

Amino acid (AA) distribution (mg/g)

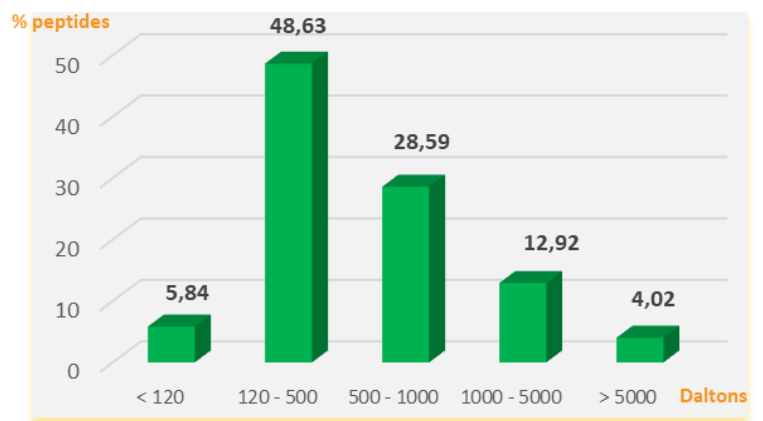
	Free AA		Free AA
Aspartic acid	1.51	Methionine	1.4
Threonine	0.236	Isoleucine	4.75
Serine	0.152	Leucine	5.45
Glutamic acid	7.33	Tyrosine	2.74
Proline	0.659	Phenylalanine	4.26
Glycine	16.44	Histidine	0.764
Alanine	10.44	Lysine	4.38
Cysteine	/	Arginine	0.113
Valine	5.18	Tryptophan	0.391

Standard packaging

25 kg carton.

Delivered with Certificate of Analysis, Certificate of Origin and sanitary certificate upon request.

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.

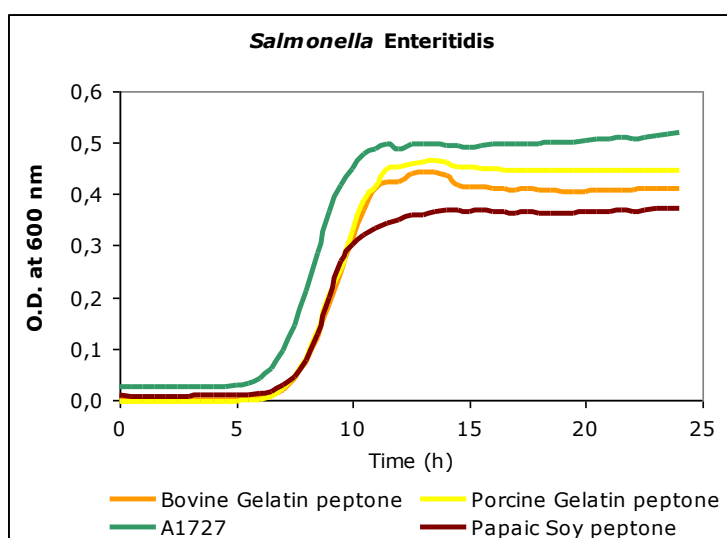
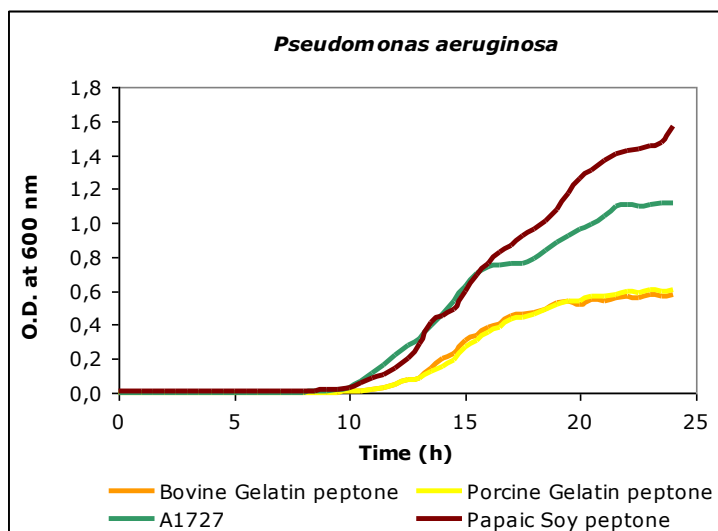
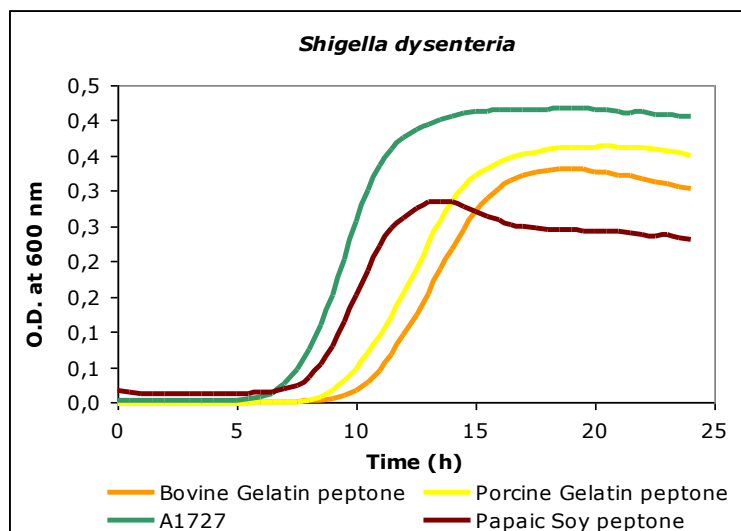
Sanitary Attestation

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

The enzymes used in the digestion of this product are not of bovine origin.

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
Bacteriological Meat Peptone A172700

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 **A172700** + 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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