

Description

Origin : Pancreatic Digest of Casein is obtained by a controlled pancreatic digestion of casein of Oceanic (NZ or AUS) origin.

Context : this peptone is produced from alimentary or food-grade casein, with enzymes of porcine origin. It is therefore compliant with the Note for Guidance EMEA/410/01 – Rev. 3 of March 2011 (2011/C 73/01 of the Official Journal of the European Union) but can not be considered allergen-free due to the presence of milk proteins (Annex IIIa of the EU directive 2003/89/EC, updated with 2006/142/EC).

Application : obtained with a proprietary process designed to maintain a high level of vitamins and growth factors, Pancreatic digest of Casein is recommended for a rapid growth and detection of microorganisms present in low concentrations. Applications are varied, in industrial fermentation media or diagnostics.



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 / characteristics

Total nitrogen (NT) : 12.3%
α-amino nitrogen (N_α) : 5.0%
N_α / NT : 0.40
Sulfuric ash : 12.3%
pH (2% in solution) : 7.1
Total carbohydrates : 0.5%
Chlorides (as NaCl) : 1.4%
Loss on drying ≤ 6.0%
Nitrites : absent Calcium < 0.20%
Indole : absent Magnesium < 0.02%

Amino acid (AA) distribution (mg/g)

	Total AA		Total AA
Aspartic acid	60.0	Methionine	23.0
Threonine	36.0	Isoleucine	38.0
Serine	23.0	Leucine	67.0
Glutamic acid	133.0	Tyrosine	17.0
Proline	76.0	Phenylalanine	37.0
Glycine	24.0	Histidine	33.0
Alanine	24.0	Lysine	54.0
Cysteine	/	Arginine	/
Valine	58.0	Tryptophan	/

Produced under **ISO 9001 v 2015** certification

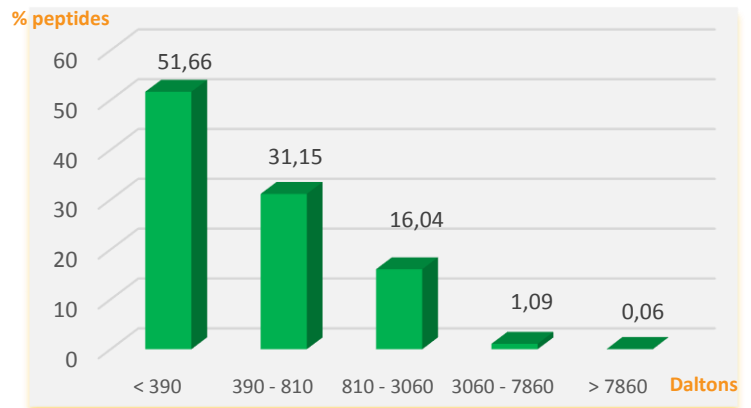


Manufacturing site and quality system open to audits by qualified customers. Inquire with Solabia.

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End-users are directed to perform proprietary tests to determine suitability and performance for specific applications. The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

Molecular weight distribution (Daltons)



Storage

Keep in original packaging when not in use, 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. Separate non-animal, GMO, Allergen statements or veterinary certificate available upon request.

Sanitary / Regulatory statement

Given the origins and processing of this product, it remains outside of the scope of European Pharmacopoeia directives 1999/82/EC, 1999/104/EC, 2000/418/EC & 2011/C 73/01. The casein used as a starting material is sourced from animals in good health and the milk declared fit for human consumption. The geographical origin is New Zealand. To the best of our knowledge it is GMO free (according to the European Directive 2001/18/CE defining legislation for labeling ; absence = less than 0.9%).

CoA available online : use product code **A143300** + lot number.