

# ACID HYDROLYSATE OF CASEIN – A143400

# Description

- Origin : Acid Hydrolysate of Casein (AHC) is produced by hydrochloric acid hydrolysis of alimentary or food grade casein from New Zealand, resulting in a high content of free amino acids. This product is certified **Kosher Dairy Equipment**.
- Context : This peptone is 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). It is not allergen-free due to the presence of milk proteins (European Directive 2003/89/CE).
- Application : Most often used in conjunction with other peptones, Acid Hydrolysate of Casein has applications in diagnostic culture media for the study of antibiotic resistance and in toxin expression for vaccine production in light of its low iron content.



## **Physical properties**

Appearance : off-white 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  $(N_T)$ : 7.6%  $\alpha$ -amino nitrogen  $(N\alpha)$ : 5.9%  $N\alpha / N_T$ : 0.77 Sulfuric ash : 49.7% pH (5% in solution) : 5.3 Reducing sugars : 0.1% Chlorides (as NaCl) : 40.3% Loss on drying  $\leq$  6.0%

# Chemical / Biochemical characteristics

Tryptophan : negative Nitrites : negative Iron : 0.002%

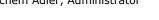
Proteoses : negative Indole : negative

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# Amino acid (AA) distribution (mg/g)

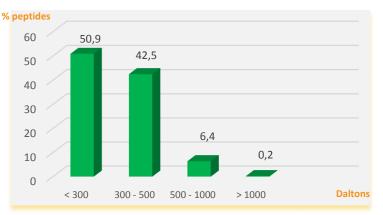
	Total AA		Total AA
Aspartic acid	4.40	Methionine	1.20
Threonine	2.20	Isoleucine	2.40
Serine	2.70	Leucine	3.40
Glutamic acid	12.50	Tyrosine	0.60
Proline	6.10	Phenylalanine	2.50
Glycine	1.20	Histidine	1.80
Alanine	2.00	Lysine	5.60
Cysteine	-	Arginine	2.20
Valine	3.90	Tryptophan	-

**Kosher certification** : Orthodox Union Rabbi Menachem Adler, Administrator



#### Halal certification : inquire to Solabia.

## **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. *Kashrus* certificate. Separate non-Animal, GMO and allergen statements 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. 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%).

Produced under **ISO 9001 v 2015** certification. Manufacturing site and quality system open to audits by qualified customers.

CoA available online : use product code **A143400** + lot number

V. 07/2019

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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.

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