



Technical data sheet

Product description :

A bovine casein peptone produced from food-grade, NZ origin casein and porcine enzymes. Low ash and salt content as well as slightly acidic pH characterize this peptone used primarily in diagnostic applications but is also suited to industrial fermentation. Produced with respect to sustainable development policies.

Pancreatic digest of casein Codex is compliant with Note for Guidance EMEA/410/01 – Rev. 3 of March 2011. It is not allergen-free due to the presence of milk proteins. Manufactured in Brazil, a **Category 1** country as defined by the OIE.

Typical analysis of A143200

Physical properties	Result
Appearance	Dead white powder
Stability after autoclaving (5%)	stable
Solubility in water (5%)	total

Chemical properties	Result
Total Nitrogen N_T	14,5 %
α -amino nitrogen (N_α)	6,0 %
N_α/N_T	0,41
Sulfuric ash	1,2 %
pH (2%)	5,5
Chlorides (NaCl)	0,3 %
Loss on drying	$\leq 6.0\%$

Microbiological properties	Result
Total viable count	≤ 5000 cfu/g

Product packaging and storage

25 kg carton (double bagged LDPE individually sealed containing product)

Store between 10 – 35°C, avoid direct sunlight and humidity.

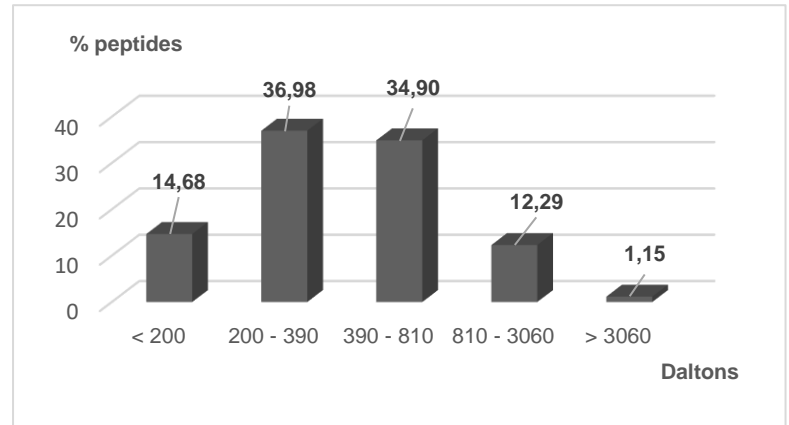
Expiry date : 5 years from manufacturing date

Regulatory documentation available

Certificate of Analysis
 Certificate of Origin
 Veterinary Certificate*
 Allergen Certificate
 Material Safety Data Sheet

Typical data

Molecular weight distribution	%
> 3060	1,15
810 - 3060	12,29
390 - 810	34,90
200 - 390	36,98
< 200	14,68



Typical data

Amino Acids profile (Total AA)	mg/g	mg/g
Aspartic acid	64,0	Methionine 24,2
Threonine	34,4	Isoleucine 43,3
Serine	41,1	Leucine 72,0
Glutamic acid	174,0	Tyrosine 20,0
Proline	84,0	Phenylalanine 40,0
Glycine	32,0	Histidine 27,0
Alanine	19,0	Lysine 65,0
Cysteine	/	Arginine 30,0
Valine	51,0	Tryptophan /

Sanitary & Origin statement

The casein used in this product is sourced from NZ origin and complete traceability can be provided. The enzymes used in the digestion are not of bovine origin and are sourced in the EU.

To the best of our knowledge, this product has no compliance issues concerning Genetically Modified Organisms (GMO).

Produced under **ISO 9001 v 2015** certification. 

CoA available online : use product code **A143200** + lot number - <https://www.solabia.com/coa>

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

*Veterinary certificate availability may depend on context of purchase.

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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.