

TRYPTONE USP - A143100

Description

Origin: Tryptone USP is obtained by a controlled pancreatic digestion of casein of Oceanic

(NZ / AUS) origin. As a strategic volume product, Tryptone can be manufactured in

both France and Brazil, providing supply chain security for end-users.

Context: this peptone is produced from acid precipitated, food-grade casein, using enzymes

of porcine origin. It 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 cannot be considered allergen-free due to the presence of milk proteins (Annex IIIa

of the EU directive 2003/89/EC, updated 2006/142/EC).

Application: one of the most standard of peptones, used alone or combined with soy, yeast

extract or meat peptones, Tryptone USP favors luxuriant growth of lactic acid bacteria, yeasts, and filamentous molds. With a low content of calcium it can be

used in culture media containing high levels of phosphates.



Physical properties

Appearance: white-cream 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) : 12.3% α -amino nitrogen ($N\alpha$) : 4.5%

 $N\alpha$ / N_T : 0.37

Sulfuric ash: 12.3% pH (2% in solution): 7.1 Reducing sugars: 0.5% Chlorides (as NaCl): 0.8% Loss on drying $\leq 6.0\%$

Chemical / Biochemical characteristics

Nitrites: negative Proteoses: positive Indole: negative Tryptophan: positive

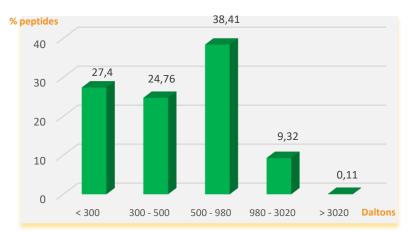
Undigested proteins: negative

Calcium: < 0.02%

Amino acid distribution (mg/g)

	Total amino acids		Total amino acids
Aspartic acid	61.0	Methionine	23.9
Threonine	37.6	Isoleucine	44.2
Serine	46.4	Leucine	77.7
Glutamic acid	190.0	Tyrosine	19.1
Proline	94.3	Phenylalanine	43.1
Glycine	17.2	Histidine	24.4
Alanine	27.4	Lysine	68.8
Cysteine	-	Arginine	32.8
Valine	56.2	Tryptophan	11.4

Molecular weight distribution (Daltons)



Standard packaging / Storage

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.

Keep in original packaging when not in use, in a dry area ideally between 10 and 35°C. Avoid direct sunlight. Hydroscopic product.

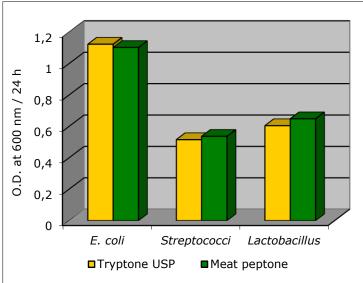
Expiry date : 5 years from date of manufacture.

Sanitary / Regulatory statement

In accordance with European Directives 1999/82/EC, 1999/104/EC, 2000/418/EC & 2011/C 73/01), as well as the Note for Guidance EMEA/410/01 Rev. 3 on the risk of transmitting animal spongiform encephalopathy agents via human and veterinary medicinal products, the production of this product is judged compliant with the aforementioned Note given the milk used as starting material is sourced from healthy animals and judged suitable for human consumption. 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%).

No other bovine materials are used in the production of this product.

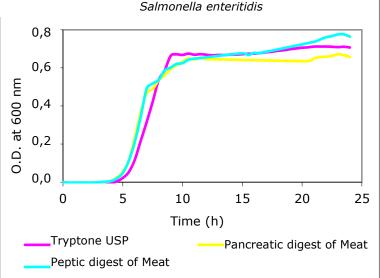
OBSERVED MICROBIAL GROWTH POTENTIAL:



Inoculum 108 cfu / mL

Growth medium: 3 % peptone + 0.25 % glucose

This peptone demonstrates excellent growth of a wide variety of microorganisms and can be used in various applications as an all-purpose substrate. Results may differ depending on individual laboratory conditions and for other genera, species and strains.



Inoculum 10² cfu/mL

Culture medium : 1% peptone + 0.5% NaCl



Certifications profile:

Produced under **ISO 9001 v 2015** certification (R





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

CoA available online: use product code A143100 + lot number

https://www.solabia.com/coa

Allergen considerations : YES GMO issues : NO

(casein)

Kosher certification: No



Orthodox Union; New York, NY USA. Rabbi Menachem Adler, Administrator

Halal certification: No



HFFIA; The Hague, Netherlands.

Inquire with Solabia for more information

V. 02/2021

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