



MEAT PEPTONE*

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Meat Peptone is an enzymatic digest of animal tissue. It can be incorporated into a variety of liquid and solid culture media formulations for the cultivation of fastidious and non-fastidious microorganisms.

CHEMICAL CHARACTERISTICS _____

	SPECIFICATIONS	TYPICAL ANALYSIS	
Amino Nitrogen (AN)	Minimum 3.4%	3.70%	
Total Nitrogen (TN)	Minimum 10%	12.33%	
AN/TN Ratio	N/A	30.00%	
Loss on drying	Maximum 6%	2.70%	
Ash	Maximum 15%	9.20%	
pH (2% solution)	6.5 – 7.5	6.9	

ELEMENTAL PROFILE _____

	TYPICAL ANALYSIS
Calcium	0.072%
Magnesium	0.029%
Potassium	2.70%
Sodium	2.50%

AMINO ACIDS _

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Alanine	5.62	Histidine	1.31	Proline	6.29
Arginine	4.08	Isoleucine	2.63	Serine	2.95
Aspartic acid	5.61	Leucine	4.50	Threonine	2.46
Cystine	0.37	Lysine	4.30	Tryptophan	0.59
Glutamic acid	11.62	Methionine	0.85	Tyrosine	1.11
Glycine	8.37	Phenylalanine	2.61	Valine	3.50

GROWTH SUPPORTING PROPERTIES

Peptone Agar	Satisfactory

- MICROBIOLOGICAL TEST —

Standard plate count Yeasts and molds Coliforms Salmonella

Less than 5000 col/g Less than 100 col/g Negative

Negative

^{*} See Comparative Table of all Peptones on pg 33