

Casein Peptone FM5

PRODUCT DESCRIPTION

Casein Peptone FM5 belongs to the dairy series of Costantino peptones production. Dairy families have been developed by Costantino along the years to optimize the performance of the fermentation process, as well to be perfectly suitable to be determinant ingredient in culture media formulations. Purity of the products are the result of an continuous improvement in the selection and optimization of the best supply chain and a stable and capable process.

Casein Peptone FM5 is the result of the skill of Costantino in the selection of the best optimized casein protein source in combination with an hydrolysis able to deliver the optimized performance for fermentation and culture media. Casein Peptone FM5 is then filtered and concentrated before spray drying to obtain the best purified product for these applications. Casein Peptone FM5 is so particularly efficient where an high protein level is required. It has a medium level of hydrolysis to enhance molecular weight distribution. As many Costantino products customization of this product is available for eventual fine tuning of the chemical properties to fit the customers optimal needs.

SUGGESTED USE

Casein Peptones are a rich source of amino acid nitrogen for microorganism. FM series products are recommended for fermentation, cell culture and microbiological media where clearness is not mandatory.

STORAGE & SHELF LIFE

Hydrolizates are hygroscopic and can absorb odors. Temperatures below 30°C, relative humidity below 65%, and odor free environment are recommended.

Avoid direct sunlight.

Expiry date: 5 years from the date of manufacture in the original sealed packaging kept in a dry area, ideally between 8 and 30°C.

PACKAGING

The standard packaging is a 25 kg cardboard box, which contains the product within an inner polyethylene liner bag. No staples or metallic fasteners are used:

- Custom packaging available.
- Delivered with Certificate of Analysis.

CERTIFICATIONS



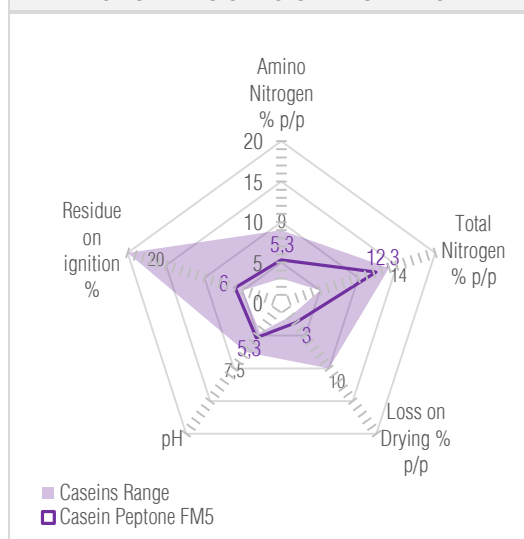
The information contained herein is based on internal testing performed at A.Costantino & C. S.p.A. and is to the best of our knowledge true and accurate at present time. All data represents typical analyses provided as a general guide and not to be taken for exact specifications. No warranty nor any liability, implied or otherwise, is assumed with them. Users are directed to perform their tests to determine suitability and performance for specific purposes.

The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

TYPICAL PHYSICAL & CHEMICAL PROFILE

Product	TN (w/w)	AN (w/w)	pH
Casein Peptone FM5	11 – 13,5 %	4,5 - 6 %	4,5 - 6
Casein Peptone FM65	12 - 14	5,7 - 6,8	4,5 - 5,5

RANGE OF PHYSICAL & CHEMICAL PROFILE



AVAILABLE ON REQUEST

MICROBIOLOGICAL ANALYSIS

Total Bacterial Count	<i>Salmonella</i> spp
Bile-tolerant Gram-negative Bacteria	<i>S.aureus</i>
<i>E. coli</i>	Yeasts and Moulds

AMINOACID PROFILE

HYDROLYSIS PROFILE

Molecular Weights distribution	Average MW
Degree of hydrolysis	

OTHER ANALYSIS

Heavy Metals	Allergens
Carbohydrates	Fat
Salts and Ashes	Solubility