

Lactalbumin peptone FM

PRODUCT DESCRIPTION

Lactalbumin Peptone FM 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 and clarity 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.

Lactalbumin Peptone FM is the result of the skill of Costantino in the selection of the best optimized milk protein source in combination with an hydrolysis able to delivery the optimized performance for fermentation and culture media. Lactalbumin Peptone FM is then filtered and concentrated before spray drying to obtain the best clarity and purified product for these applications. Lactalbumin Peptone FM is so particularly efficient where an high protein level is required. It has a high 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

FM series products are recommended for fermentation, diagnostic and cell culture media applications where clearness is not mandatory. The high level of essential amino acids present in Lactalbumin Peptone are very useful for tissue culture and for the production of vaccines. Lactalbumin Peptone FM can be used also as substrate for lactobacilli, clostridia and in fermentation for hormones production.

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



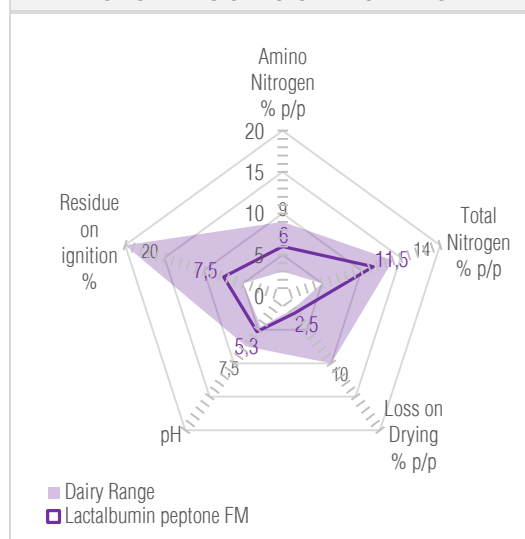
The information contained herein is based on internal testing performed at A.Costantino & C. S.p.A. and is to the best of our knowledge true and accurate at present time. All data represents typical analyses provided as a general guide and not to be taken for exact specifications. No warranty nor any 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
Lactalbumin peptone FM	10,5 - 12,5 %	5 - 7 %	4,5 - 6
Lactalbumin pepton CM	9,5 - 12,5	5 - 6,5	6,7 - 7,3

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