

## Casein Meat Peptone

### PRODUCT DESCRIPTION

Casein Meat Peptone is part of the Costantino animal base extract portfolio. Animal based products have been developed by Costantino along the years to deliver the perfect amino acid profile for all applications where protein content is required to be at the highest level. Purity of the products are the result of a continuous improvement in the selection and optimization of the best supply chain and a stable and capable process.

Casein Meat Peptone is the result of the skill of Costantino in the selection of protein source (casein and animal tissue) in combination with an hydrolysis able to deliver the optimized technical profile. Casein Meat Peptone is then filtered and concentrated before spray drying to obtain a purified product for these applications. Casein Meat Peptone is so particularly efficient where an high protein content 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

FM series products are recommended for fermentation, cell culture and microbiological media where clearness is not mandatory.

### STORAGE & SHELF LIFE

Hydrolyzates 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



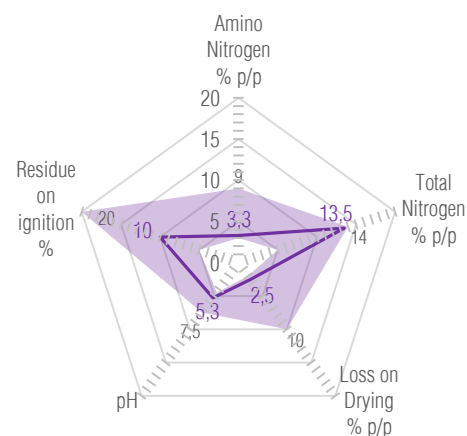
The information contained herein is based on internal testing performed at A.Costantino & C. S.p.A. and is to the best of our knowledge true and accurate at present time. All data represents typical analyses provided as a general guide and not to be taken for exact specifications. No warranty nor any 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 Meat Peptone	12 - 15 %	2,5 - 4 %	4,5 - 6

### RANGE OF PHYSICAL & CHEMICAL PROFILE



■ Dairy Range  
■ Casein Meat Peptone

### 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