



Peptone from meat | AS-1008

For preparation of microbial culture media and fermentation processes.

Meat peptone is the main product of peptic digestion of fat-free animal tissues.

Meat peptone is suitable for fermentation, preparing of culture media for a wide range of fastidious and non-fastidious microorganisms.

Meat peptone is used as source of free amino acids, vitamins, nitrogen, and carbon in culture media.

Due to high content of sulfur, meat peptone is appropriate for hydrogen sulfide bacteria such as *salmonella*.

Typical analysis

Powder appearance	Light yellow - beige
Solubility	Freely soluble in water
1% solution appearance	Clear, yellow - beige
pH (1% in water)	6.5 – 7.5

Chemical analysis

Total nitrogen	≥11.5
Sodium chloride	≤6
Amino nitrogen	≥3
Moisture	≤5

Amino acid composition (mg/g)

Aspartic acid	151
Methionine	140
Threonine	23.6
Serine	15.2
Glutamic acid	733
Proline	65.9
Glycine	1644
Alanine	1044
Cysteine	-
Valine	518
Isoleucine	475
Leucine	545
Tyrosine	274
Phenylalanine	426
Histidine	76.4
Lysine	438
Arginine	11.3
Tryptophan	39.1



Microbial Quality Control

Cultural response after 18-24 hours incubation at 35-37 °C on 2% peptone agar (AS-1318) prepared by meat peptone from meat as a component.

Strain	ATCC	Growth
<i>Escherichia coli</i>	25922	Luxuriant
<i>Staphylococcus aureus</i>	25923	Luxuriant

Shelf life and storage

Store between 10-30 °C in a ventilated and low humidity place and protected from light. Close the container tightly after use. Use before expiry date.

Note that this product is for R&D use only. DO NOT USE for drug, household, or any other uses.