

Technical Data Sheet

Lactalbumin hydrolysate enzymatically hydrolyzed for microbiology

Catalogue number: 112523

Description

Lactalbumin hydrolysate is the pancreatic digestion of whey protein and lactalbumin. It is a mixture of peptides, amino acids e.g. tryptophan, and carbohydrates, and has high nutritional properties.

Application

Lactalbumin hydrolysate is suitable to be used in microbiological culture media and for the production of vaccines, fermentations, and bacterial, insect, mammalian and virus cell culture media.

Typical Analysis

pH-value (2% water)	6.5 – 7.5
Total nitrogen (N) (Kjeldahl)	≥ 10.0%
Amino nitrogen (as N)	5.0 – 6.0%
Phosphorous compounds (as P)	≤ 1.5%
Ca (Calcium)	≤ 0.2%
Mg (Magnesium)	≤ 0.1%
Tryptophane (TLC)	1 – 3%
Sulfated ash (600 °C)	≤ 15%
Loss on Drying (105 °C)	≤ 7%

Ordering Information

Product	Cat. No.	Pack content
Lactalbumin hydrolysate enzymatically hydrolyzed for microbiology	1125235000	5 kg

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