

## 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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