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TECHNICAL DATA

CASEIN MEAT PEPTONE E2

19501

DESCRIPTION

Casein Meat Peptone E2 is a water-soluble fine beige powder, produced by blending the special selected casein peptone, yeast peptone and meat peptone together. It contains a high level of protein, in readily and easily absorbable pre-digested forms such as peptides and amino acids, minerals and growth factors.

APPLICATION

Casein Meat Peptone E2 is used as nutrients in many types of fermentation including lactic acid cultures, pharmaceuticals and bioremediation.

SPECIFICATIONS

ANALYTICAL ITEM	STANDARD
Optical density at 600nm (2 % solution) before autoclaving	0.00 – 0.25
Optical density at 600nm (2 % solution) after autoclaving	0.00 – 0.25
Appearance	Beige powder
Solubility in water at 2 %	Complete
pH (2 % solution)	6.0 – 7.0
Loss on drying	≤ 8.0 %
Total Nitrogen TN	≥ 10.0%
Chlorides (NaCl)	≤ 6.0 %
Total aerobic microbial count	≤10 000 /g
Coliforms	≤ 10 /g
Escherichia coli	≤ 1 / g
Salmonella	Absence / 25 g
Staphylococcus aureus	Absence / 10 g
Yeasts and moulds	≤ 100 /g

INGREDIENT

Casein peptone, yeast peptone and meat peptone, for use in culture media.

ALLERGEN

Milk and products thereof.

CERTIFICATIONS

Non-GMO, Non-TSE/BSE.

PACKING AND STORAGE

500 g polyethylene bottle.

5 kg plastic drum with inner polyethylene bags.

25 kg net corrugated board box with inner polyethylene bags.

When stored in sealed containers, at ambient temperature in dry and clean conditions, the expected shelf life is 2 years.

HEALTH AND SAFETY INFORMATION

Dusty powder. Avoid inhalation.