

PRODUCT INFORMATION

Casein Acid Hydrolysate

Cat. No. C03-103

DESCRIPTION

Casein Acid Hydrolysate is a hydrochloric acid hydrolysate of casein. This process destroys glutamine, asparagine, tryptophan, cysteine, serine, threonine, lysine, aspartic acid and proline, it also racemizes amino acids and completely destroys vitamins. Since it is free from vitamins it is used for the determination of vitamin content by microbiological methods. Its main use is in Mueller Hinton Agar and Broth.

PHYSICAL AND CHEMICAL CHARACTERISTICS

TEST TYPE	SPECIFICATION
Amino Nitrogen	≥ 4.0%
Total Nitrogen	≥ 7.5%
Loss on Drying	≤ 6%
Ash	≤ 45%
pH (2% solution)	6.0 – 7.5

MICROBIOLOGICAL CHARACTERISTICS

TEST TYPE	SPECIFICATION
Standard Plate Count	< 5000 CFU/g
Yeast and Mold	< 100 CFU/g
Coliforms	Negative
Salmonella	Negative

STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.