

**Acid Hydrolysate of Casein**

Product obtained by acid hydrolysis of casein

**PHYSIC-CHEMICAL CHARACTERISTIC**

Solubility in water at 5%	Complete
Loss on drying	6.0%
Total nitrogen TN	7.0-8.0%
$\alpha$ -amino nitrogen AN	4.5-6.5%
AN /TN x 100	56-93
Chloride (as NaCl)	45%

**DESCRIPTION**

Acid Hydrolysate of Casein is produced by hydrochloric acid hydrolysis, neutralized with sodium hydrate and purified to eliminate the excess of sodium chloride. It is easily soluble in water and is characterized by low levels of vitamins and the absence of aromatic amino acids: it is composed of free, easily assimilated amino acids and offers an elevated nutritional value. It is suited for media intended to study the antibiotic resistance of microorganisms and the microbiological assay of tryptophan and vitamins.

**STORAGE**

The powder is very hygroscopic: store the powder at 10-30 °C, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident.

**DISPOSAL OF WASTE**

Disposal of waste must be carried out according to national and local regulations in force.

**REFERENCES**

- Haurowitz F. (1963). The chemistry and function of proteins. 2nd ed. Academic Press
- Einarsson, H., Snygg, B.G., Ericsson, G. (1983). J. Agric. Food Chem. 31:10

**PACKAGE**

Code	Content	Packaging
610496	500 g	500 g of product in plastic bottle

**pH of THE MEDIUM**

4.5-6.0 (5% solution)

**SHELF LIFE**

4 years







**QUALITY CONTROL**

Dehydrated powder

Appearance: free-flowing, homogeneous.

Colour: white.

**TABLE OF SYMBOLS**

<b>LOT</b>	Batch code		Consult instructions for use		Manufacturer		Contains sufficient for <n> tests
<b>REF</b>	Catalogue number		Temperature limitation		Use by		Keep away from heat sources