

Lactalbumin Hydrolysate

Cat. 1626

Peptide, amino acid and carbohydrate mixture used for the elaboration of culture media.

Practical information

Applications	Categories
Nitrogen source	General use

Industry: Fermentation / Culture media ingredients / Manufacturing process

Principles and uses

Lactoalbumin Hydrolysate is the enzymatically hydrolyzed protein portion of milk whey. It is a mixture of peptides, amino acids and carbohydrates, simple and complex. It is used for preparing bacterial, insect and mammalian cell culture media.

Physical-chemical characteristics

Description	Specification	Typical Analysis
AN/TN Ratio	N/A	42,7%
Amino nitrogen (AN)	>4,8%	5,3%
Total nitrogen (TN)	>10,0%	12,4%
Loss on drying	<6%	2,5%
Ash	<15%	9,4%
pH (2% solution)	6,5-7,5	6,8

Elemental profile

Descripción	Value
Calcium	0,078%
Magnesium	0,027%
Potassium	0,83%
Sodium	2,1%

Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Aspartic acid	7,59	Leucine	6,52	Serine	4,72
Cystine	0,76	Alanine	3,20	Threonine	4,58
Glutamic acid	17,12	Arginine	1,36	Tryptophan	1,17
Glycine	1,83	Methionine	1,60	Tyrosine	0,97
Histidine	2,02	Phenylalanine	3,08	Valine	5,07
Isoleucine	4,30	Proline	7,37	Lysine	6,68

Growth supporting properties

Descripción	Value
Peptone agar	Good/Bueno

Microbiological test

Description	Specification
Coliforms	Negative
Yeasts and molds	<100 CFU/g
Salmonella	Negative
Standard plate count	<5.000 CFU/g

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C