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## Peptona de carne, 500g

I.D.: 96790350

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Data publicarii	30.04.24	Coduri CPV	24931250-6 24956000-0
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Pretul estimativ:	10.080,00 RON - 10.080,00 RON
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Descriere: Specification Culture Media Ingredient. Description Meat peptone is a hydrolysate obtained by a partial digestion of meat by pepsin. It complies with the Pharmacopoeial specifications for the peptic digestion of animal tissues. It is a fine powder, cream to brown coloured, that gives very clear and plate coloured solution and is specially prepared for use in the culture media. Among the raw materials used in its preparation, the bovine constituents belong to the category IC according to "Note for Guidance EMEA/410/01 Rev. 3". The meat is sourced from New-Zealand, Australia come from herds declared free from Bovine Spongiform Encephalopathy and Foot-and-Mouth disease after examination by the Veterinary Authorities. The product does not contain and is not derived from specified risk material as defined in the European Commission Decision 97/534/EC. Also it complies with the General Monograph 1483 on "Products with Risk of Transmitting Agents of Animal Spongiform Encephalopathies" in the current European Pharmacopoeia. The enzymatic preparation used in the digestion of the animal tissues is of porcine origin. The manufacturing process includes boiling at 80°C for a minimum of 1h, a step of 30 minutes at 98 °C and instantaneous heating at 140°C minimum on spray drying. (Note: These parameters can be changed and specified in the Certificate of Analysis for each batch). Physico-chemical characteristics Appearance podwer..... Yellow to beige Solubi

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