
Enzymatic digest of casein

I.D.: 56070909

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Pretul estimativ: 319,00 RON - 319,00 RON

Descriere: Casein Pancreatic Peptone is a protein hydrolysate, obtained by digestion with pancreatic enzyme extracts. It differs from Tryptone (Art. No. 07-119) only in the way it is obtained, which produces a different amino acid composition with the majority being of a smaller molecular size. It is the most commonly used peptone in industrial fermentation processes. Among the raw materials used in its preparation the bovine constituents (Milk casein) belong to the category C according to "Note for Guidance" EMEA/410/01 Rev. 2". The Milk casein is sourced from New-Zealand, and comes from the 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. Other constituents used are of porcine origin. The manufacturing process includes boiling at 100°C for a minimum of 5 minutes and instantaneous heating at 170°C minimum on spray drying. Note: The most important characteristics are shown in the following figures and in Tables 1 to 6 at the beginning of this chapter. Data are average values, which may vary from batch to batch
