

Lactalbumin Hydrolysate



Lactalbumin Hydrolysate is obtained by a pancreatic digest of lactalbumin and whey protein.

• PHYSICO-CHEMICAL CHARACTERISTICS

	Standard
Solubility in water at 2%	complete
Amino Nitrogen (AN)	≥ 4.8%
Total Nitrogen (TN)	≥ 10.0%
AN/TN Ratio	N/A
Loss on drying	≤ 6.0%
Ash	≤ 15.0%
pH (2% solution)	7.0 ± 0.5

• INTERPRETATION

Lactalbumin Hydrolysate is obtained by a pancreatic digest of lactalbumin and whey protein. Due to the high content of essential amino acids, it is used in microbiological and tissue culture media formulations. Lactalbumin hydrolysate provides rich amino acids and nitrogen, vitamins in medium for the growth of microorganisms.

• TECHNIC

Lactalbumin Hydrolysate can be used as an ingredient of dehydrated medium and needs dissolution in distilled or deionized water and sterilization by autoclave.

• QUALITY CONTROL FOR USE

Dehydrated powder

Appearance: free-flowing, homogeneous

Color: light beige

• STORE

The powder is very hygroscopic. Store the powder at room temperature, 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 are evident.

• PACKAGE

Cat. No : MB-L0304 Lactalbumin Hydrolysate	500 G
Cat. No : MB-L0304-5kg Lactalbumin Hydrolysate	5 KG