

Tryptose



Tryptose obtained by enzymatic hydrolysis of a mixture containing meat, yeasts and casein.

• PHYSICO-CHEMICAL CHARACTERISTICS

	Standard
Solubility in water at 2%	Complete
Amino Nitrogen (AN)	≥ 3.9%
Total Nitrogen (TN)	≥ 12.0%
Loss on drying	≤ 6.0%
Ash	≤ 22.0%
pH (2% solution)	7.0 ± 0.2

• INTERPRETATION

Tryptose is a peptone obtained by enzymatic hydrolysis of a mixture containing meat, yeast and casein. It is used for the cultivation and isolation of fastidious microorganisms. It is recommended in media with blood to put into evidence the haemolytic reactions and for testing indole production.

• TECHNIC

Tryptose 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: 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-T1673 Tryptose	500 G
Cat. No : MB-T1673-5kg Tryptose	5 KG