

# Nu-Tek Lactalbumin Hydrolysate

Product Code: 5100



QMS Certification Services

## For Classical Cell Culture Media and Fermentation

Lactalbumin Hydrolysate is produced by enzymatically hydrolyzing whey and lactalbumin protein. This highly hydrolyzed protein produces a peptone rich in amino acids and peptides with molecular weights less than 5,000 Daltons. This peptone can be used in classical cell culture media and as a nutrient in fermentation media.

### Product Specification and Typical Amino Acid Profile

Test	Method	Typical Result	Amino Acid	mg/g
Appearance (5% Solution)	Visual	Pale Yellow, Clear	ALA	46
Moisture	AOAC 991.02	<8.0%	ARG	18
Total Nitrogen (dry basis)	AOAC 992.23	≥10.0%	ASP	84
Amino Nitrogen	AOAC 973.31	5.2-6.0%	CYS	20
pH (5% solution)	AACC-02-05	6.7-7.3	Glu	161
Standard Plate Count	AOAC 990.12	<1000 CFU/g	GLY	13
Ash	AOAC 945.46	<10.0%	HIS	13
Coliform	AOAC 991.14	<10 CFU/g	ILE	64
Yeast & Mold	FDA BAM, 7 <sup>th</sup> Ed.	<50 CFU/g	LEU	105
Salmonella	AOAC 2004.03	Negative/25g	LYS	86
			MET	22
			PHE	28
			PRO	59
			SER	30
			THR	48
			TRP	16
			TYR	48
			VAL	57

### Packaging and Storage

**Packaging:** 25kg Polyethylene bag in a corrugated box or drum. Additional configurations available.

**Storage Requirements:** This product should be kept in a cool, dry and ventilated place. The product should be used as soon as possible after the bag has been opened. Any partially used bags must be sealed properly to prevent moisture absorption by product.

**Shelf Life:** The shelf life of this product is 3 years when stored at <30°C.

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