Nu-Tek Organic Wheat Hydrolysate

Product Code: 6301



For Industrial Fermentation

Nu-Tek's Organic Wheat Hydrolysate is an enzymatically hydrolyzed wheat gluten. The product has some insolubles in solution and is typically used in industrial fermentation. This Organic Wheat Hydrolysate is Animal-free, Kosher, HALAL and a non-allergen. This product can be further processed for use in advanced cell culture media for pharma applications.

SPECIFICATIONS:

Physical Analysis:

Dry Matter	< 94.0%
Total Protein (TN x 6.25)	> 75.0%
Amino Nitrogen (dry basis)	> 22.0%
pH (2% Solution)	5.0-6.5

Microbiological Analysis:

Standard Plate Count <10,000 cfu/g Salmonella Negative/25g

Packaging:

25 Kg Polyethylene bag in a corrugated box.

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 adsorption by product.

Shelf Life

The shelf-life of the product is 3 years when stored at <30°C.

