

# 1242V -VEG.VEG.LACTALBUMIN HYDROLYSATE (Culture Media Ingredient)

#### **INTENDED USE**

For used as an ingredient in tissue culture media, fermentation media, media for the growth of lactobacilli and in media for the growth of Campylobacter spp. it provides nitrogen, amino acids, vitamins, and carbon in microbiological culture media.

# PRODUCT SUMMARY AND EXPLANATION

It is used as an amino acid replacement. This peptone 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. It is Creamish to light yellowish colour, free flowing powder having characteristic odor but not pungent smell. Moreover, it is Soluble in distilled water, clear, Insoluble in alcohol.

### **PRINCIPLE**

Veg.Lactalbumin Hydrolysate is the enzymatically hydrolyzed protein portion of milk whey. It is a mixture of peptides, amino acids and carbohydrates, simple and complex. It is used for preparing bacterial, insect and mammalian cell culture media

#### **INSTRUCTION FOR USE**

Veg.Lactalbumin Hydrolysate used as an ingredient in tissue culture media, fermentation media, media for the growth of lactobacilli and in media for the growth of Campylobacter spp. It is also useful for indole testing because of its high tryptophan content. It is also useful for fermentation media and most commonly used in production of vaccine.

# **QUALITY CONTROL SPECIFICATIONS**

Creamish to light yellowish colour, free flowing powder having **Appearance** 

characteristic odour but not pungent smell.

Solubility (2% soln. at 25°C) Soluble in distilled water, clear. Insoluble in alcohol

Clear solution. No ppt Clarity (2% Soln. at 121ºC)

pH (2% Soln. at 25°C) 6.5 - 7.5Loss on drying ( at 105 °C) NMT - 6.0% **Total Nitrogen (DWB)** NLT - 12.0% **αAmino Nitrogen** NLT - 4.5%**Total Ash** NMT - 10.0% Chloride (as NaCl) NMT - 5.0% **Indole Test Positive Microbial Test Passes Test Growth Promotion Test Passes Test** 

## **INTERPRETATION**

Cultural Characteristic observed in 2% Lactalbumin Hydrolysate and 1.5% agar after incubation at 35-37°C for 18-24 hours.

Microorganism	ATCC	Growth w/o blood	Growth
Staphylococcus aureus	6538	50-100	Luxuriant
Escherichia coli	8739	50-100	Luxuriant
Bacillus subtilis	6633	50-100	Luxuriant
Enterococcus faecalis	29212	50-100	Luxuriant
Lactobacillus casei	9595	50-100	Luxuriant











Streptococcus pyogenes	19615	50-100	Luxuriant
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# **PACKAGING**

Standard packing is 500gm in plastic bottle. After packing tightly closed in a dry and well- ventilated place.

#### **STORAGE**

Store at room temperature in cool place, Keep plastic bottle tightly closed in a dry and well-ventilated place. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use.

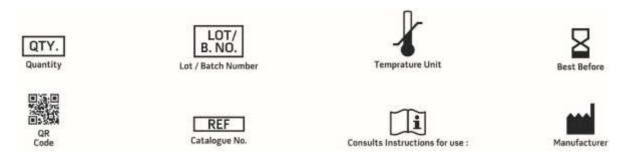
Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

#### **DISPOSAL**

After use, contact a licensed professional waste disposal service to dispose of this material. Dispose of as unused product.

# **REFERENCES**

1. Bridson and Brecker. 1970. Design and formulation of microbial culture media. In Norris and Ribbons (ed.), Methods in microbiology, vol. 3A. Academic Press, New York.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices. \*For Lab Use Only

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