

Specifications for SERVA Peptones and Tryptone



Cat. No.	Raw Material	Method of Hydrolysis	AN/TN	Amino N (%)	Total N (%)	Moisture (%)	Ash (%)	pH
48600	Casein	tryptic	min. 45.0		min 11.0	max. 5.0	max. 7.5	6.4 - 7.0 (2 % in water)
48602	Casein	pancreatic	44.4 - 55.2	6.0 – 6.9	min. 12.5	max. 5.5	max. 5.5	6.3 - 7.0 (6 % in water)
48605	Casein PLUS	enzymatic	22 - 33	3.0 – 4.0	12.5 - 13.5	max. 6.0	max. 16.0	6.5 - 7.5 (5 % in water)
48610	Casein	enzymatic	26 - 41	3.5 – 5.0	12.2 - 13.4	max. 6.0	max. 15.0	6.2 - 7.2 (1 % in water)
48614	Casein	HCl	56 - 93	4.5 – 6.5	7.0 - 8.0	max. 6.0		4.5 - 6.0 (5 % in water)
48615	Casein + Meat	enzymatic	24 - 35	3.3 – 4.3	12.8 - 13.8	max. 6.0	max. 14.0	5.5 - 6.5 (5 % in water)
48618	Meat	enzymatic	12 - 22	1.5 – 2.5	11.5 - 12.5	max. 6.0	max. 28.0	6.2 - 7.2 (5 % in water)
48619	Meat	pancreatic	18 - 26	3.0 – 4.0	15.0 - 16.0	max. 6.0	max. 7.0	5.0 - 6.0 (5 % in water)
48622	Gelatine	pancreatic	14 - 22	2.4 – 3.4	15.5 – 16.5	max. 6.0	max. 8.0	6.6 - 7.5 (5 % in water)
48625	Lactalbumin	pancreatic		4.5 – 6.5	11.0 - 13.0	max. 6.5	max. 7.0	6.7 - 7.7 (6 % in water)
48635	Plant	enzymatic	ca. 24.0	ca. 2.8	ca. 12.0	ca. 5.0	ca. 7.0	ca. 7.0 (5 % in water)
48638	Potato	enzymatic	48 - 60	5.0 – 6.0	10.0 – 11.0	max. 6.0	max 25.0	6.8 - 7.5 (1 % in water)
48640	Soybean	enzymatic	21- 33	2.0 – 3.0	8.5 - 10.2	max. 6.0	max. 22.0	6.6 – 7.6 (5 % in water)
48645	Wheat	enzymatic	15 - 27	2.0 – 3.0	11.5 - 14.0	max. 6.0	max. 11.0	6.0 - 7.0 (5 % in water)
48647	Casein	pancreatic	26 – 37	3.5 – 4.5	12.5 – 13.5	max.6.0	max. 15.0	6.5 – 7.5 (2% in water)