

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.

SPECIFICATIONS:

Physical Analysis:

Moisture	<8.0%
Total Nitrogen (dry basis)	≥10.0%
Amino Nitrogen (dry basis)	5.2-6.0%
pH (5% Solution)	6.7-7.3
Ash	<10%
Appearance (5% Solution)	Pale Yellow, Clear

Microbiological Analysis:

TPC	<1,000 cfu/g
Coliform	<10 cfu/g
Yeast & Mold	<50 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.

Typical Amino Acid Profile (mg/g):

Amino Acid	
Alanine	46
Arginine	18
Aspartic Acid	84
Cystine/Cysteine	20
Glutamic Acid	161
Glycine	13
Histidine	13
Isoleucine	64
Leucine	105
Lysine	86
Methionine	22
Phenylalanine	28
Proline	59
Serine	30
Theronine	48
Tryptophan	16
Tyrosine	48
Valine	57

