

# **Technical Data**

# **CR012**

# Lactalbumin Hydrolysate, Certified

## **Principle And Interpretation**

Lactalbumin Hydrolysate, Certified is prepared by the enzymic digest of milk protein-lactalbumin. It is rich in essential amino acids and can be successfully used to supplement microbial culture media for cultivation of Lactobacilli etc. It is also used in tissue culture media production of vaccines of viral origin.

### **Quality Control**

#### Appearance

Off white to yellow homogenous free flowing powder, having characteristic odour

#### Solubility and Clarity

1)Freely soluble in distilled/ purified water, insoluble in alcohol, chloroform and ether.

2) 1% w/v aqueous solution is clear without any haziness after autoclaving at 15lbs pressure (121°C) for 15 minutes.

#### Reaction

Reaction of 2% w/v aqueous solution at 25°C.

pН

5.90- 6.90

**Microbial Load:** 

#### Total aerobic microbial count (cfu/gm)

By plate method when incubated at 30-35°C for not less than 3 days.

Bacterial Count : <= 2000 CFU/gram

#### Total Yeast and mould count (cfu/gm)

By plate method when incubated at 20-25°C for not less than 5 days. Yeast & mould Count : <= 100 CFU/gram

#### Test for Pathogens

1. *Escherichia coli*-Negative in 10 gms of sample 2. *Salmonella* species-Negative in 10 gms of sample 3. *Pseudomonas aeruginosa*-Negative in 10 gms of sample 4. *Staphylococcus aureus*- Negative in 10 gms of sample 5. *Candida albicans*- Negative in 10 gms of sample 6. Clostridia- Negative in 10 gms of sample

#### Indole test

Tryptophan content: Passes

#### **Cultural response**

Cultural response observed after an incubation at 35-37°C for 16-24 hours by preparing B12 culture Agar(M035)using Lactalbumin Hydrolysate, Certified as an ingredient.

#### **Cultural Response**

| Organism                             | Growth          |
|--------------------------------------|-----------------|
| Lactobacillus leichmannii ATCC 7830  | Good-luxuriant  |
| Lactobacillus casei ATCC 9595        | Luxuriant       |
| Lactobacillus plantarum ATCC 8014    | Good -Luxuriant |
| Lactobacillus viridescens ATCC 12706 | Luxuriant       |

#### **Chemical Analysis**

| Total Nitrogen      | >= 11.0% |
|---------------------|----------|
| AminoNitrogen       | >= 5.0%  |
| Sodium chloride     | <= 5.0%  |
| Loss on drying      | <= 5.0%  |
| Residue on ignition | <= 7.50% |

#### **Storage and Shelf Life**

Store between 10-30°C in tightly closed container and away from bright light. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources Seal the container tightly after use.

Disclaimer :

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