

# **Technical Data**

# Lactalbumin Hydrolysate

# **RM012**

# **Principle And Interpretation**

Lactalbumin Hydrolysate is prepared by the enzymic digest of milk protein.Being rich in essential amino acids it is used to supplement fermentation media. It is rich in tryptophan content, therefore, used in Indole test. It is included in preparation of baculovirus serum free medium for production of recombinant protein. It is also used in production of lactobacilli and as a supplement in special diets. It can be used as a substrate for many microorganisms.

### **Quality Control**

#### Appearance

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

#### Solubility

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

#### Clarity

1% w/v aqueous solution is clear without any haziness after autoclaving at 15 lbs 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. E.coli-Negative in 10 gms of sample2. Salmonella species-Negative in 10 gms of sample3. Pseudomonas aeruginosa-Negative in 10 gms of sample4. Staphylococcus aureus- Negative in 10 gms of sample5. C.albicans- Negative in 10 gms of sample6. 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 as an ingredient.

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

#### **Chemical Analysis**

TotalNitrogen	>= 11.0%
AminoNitrogen	>= 5.0%
Sodium chloride	<= 5.0%
Loss on drying	<= 5.0%
Residue on ignition	<= 12.0%

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

Store below 30°C. Use before expiry date on the label.

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