Lactalbumin Hydrolysate, Certified

CR012

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 25ºC.

pH

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%
Amino Nitrogen	>= 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.

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