

Edition 04/2008
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Wheat Peptone E1 19559

Organotechnie® S.A.S.

27, avenue Jean Mermoz
93120 La Courneuve, France
Tél : +33 (0) 1 49 92 87 50
Fax : +33 (0) 1 49 92 87 51

e-mail : info@organotechnie.com
web : <http://www.organotechnie.com>

Definition

Wheat Peptone E1 is manufactured by a controlled enzymatic hydrolysis of wheat proteins.

Description

Fine yellow-beige powder easily soluble in water.
Wheat Peptone E1 contains a mix of peptides and free amino acids.
Wheat Peptone E1 is manufactured with raw materials from vegetal origin only.

Use

Source of organic nitrogen recommended in media for industrial fermentation.



Physico-chemical characteristics

| | Standard |
|----------------------------|---------------|
| Solubility in water at 5 % | Complete |
| pH (5 % solution) | 6.0 - 7.0 |
| Loss on drying | ≤ 6.0 % |
| Total nitrogen TN | 11.5 - 14.0 % |
| α-amino nitrogen AN | 2.0 - 3.0 % |
| AN/TN x 100 | 15 - 27 |
| Residue on ignition | ≤ 11.0 % |
| Chloride (as NaCl) | ≤ 1.0 % |

Microbiology

| | Standard |
|-------------------------------|----------------|
| Total aerobic microbial count | ≤ 10 000 /g |
| Coliforms | ≤ 10 /g |
| <i>Escherichia coli</i> | Absence / 1 g |
| <i>Salmonella</i> | Absence / 25 g |
| <i>Staphylococcus aureus</i> | Absence / 10 g |
| Yeasts and moulds | ≤ 20 /g |

Les informations contenues dans ce document, données à titre indicatif, sont conformes à nos connaissances actuelles.

Il est de la responsabilité des utilisateurs de conduire leurs propres tests pour déterminer les conditions d'utilisations selon leurs usages spécifiques.

The information contained in this publication is based on our own research and development work and is to the best of our knowledge true and accurate.

Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes.

Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

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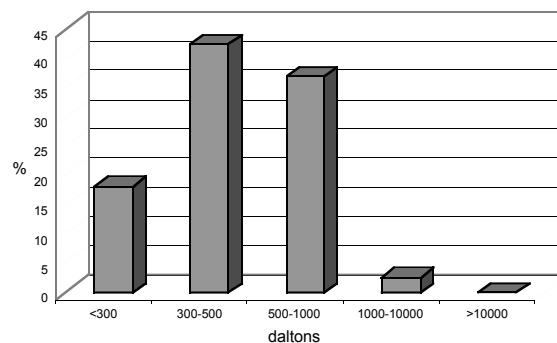


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Typical data

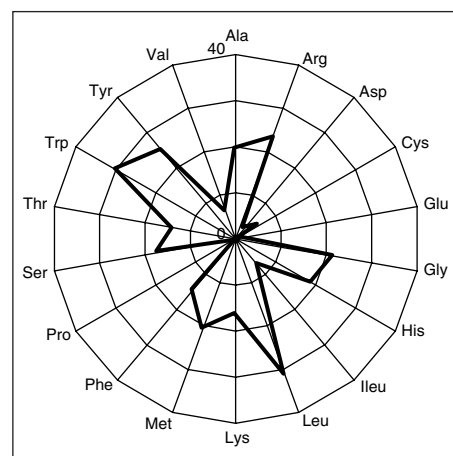
| Molecular weight distribution | g / 100 g |
|-------------------------------|-----------|
| > 10 000 daltons | 0,0 |
| 1 000 - 10 000 daltons | 2,5 |
| 500 - 1 000 daltons | 37,0 |
| 300 - 500 daltons | 42,4 |
| < 300 daltons | 18,1 |

Average Molecular Weight **474 daltons**



Molecular weight distribution

| Amino Acids | | Total - T (g/100 g) | Free - F (g/100 g) | F/T x 100 |
|---------------|------|------------------------|-----------------------|-----------|
| Alanine | Ala | 2.1 | 0.4 | 19.8 |
| Arginine | Arg | 3.1 | 0.7 | 23.1 |
| Aspartic acid | Asp | 2.9 | 0.1 | 2.8 |
| Cystine | Cys | 2.0 | 0.1 | 5.9 |
| Glutamic acid | Glu | 29.0 | 0.3 | 1.2 |
| Glycine | Gly | 3.1 | 0.7 | 21.9 |
| Histidine | His | 2.1 | 0.4 | 19.0 |
| Isoleucine | Ileu | 2.2 | 0.2 | 7.3 |
| Leucine | Leu | 4.7 | 1.5 | 31.5 |
| Lysine | Lys | 1.7 | 0.3 | 16.5 |
| Methionine | Met | 1.4 | 0.3 | 20.6 |
| Phenylalanine | Phe | 3.4 | 0.5 | 14.5 |
| Proline | Pro | 9.2 | 0.0 | 0.0 |
| Serine | Ser | 4.3 | 0.7 | 17.2 |
| Threonine | Thr | 2.2 | 0.3 | 13.5 |
| Tryptophane | Trp | 0.4 | 0.1 | 30.0 |
| Tyrosine | Tyr | 1.8 | 0.5 | 25.0 |
| Valine | Val | 2.9 | 0.2 | 6.3 |



Amino Acids F/T x 100

Documentation

The certificate of analysis and the sanitary certificate are supplied with each delivery.

Packing and storage

25 kg net corrugated board box with inner polyethylene bags.

Upon request: 5 kg plastic drum.

Keep in original packaging closed when not in use,
at room temperature in a dry area.

Hygroscopic product.

Best before: 5 years.

Health and safety information

Dusty powder.

Avoid inhalation.

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