

**PRODUCT DESCRIPTION:**

Fermentation Broth is a mixture of peptones, salts and dextrose.

**POTENCIAL APPLICATIONS:**

It is used in fermentation processes where clarity and transmittance are not indispensable.

**PHYSICAL CHARACTERISTICS:**

Fine powder, cream to yellow colored and no foreign particles.

Chemical Characteristics	Specifications	Typical Value
Amino Nitrogen (AN)	Minimum 2,50%	2,70%
Total Nitrogen (TN)	Minimum 9,50%	9,80%
AN/TN Ratio	N/A	30,60
Loss on drying	Maximum 6,00%	3,30%
Ash	Maximum 20,00%	18,50%
pH (2% solution)	6,50 – 7,50	7,10

Microbiological Characteristics	Specifications
Standard plate count	Less than 5000 CFU/g

Growth Supporting Properties: satisfactory (according to internal controls)	
Bacterial	ATCC
<i>Escherichia coli</i>	25922
<i>Staphylococcus aureus</i>	25923
<i>Shigella flexneri</i>	12022
<i>Pseudomonas aeruginosa</i>	27853
<i>Enterococcus faecalis</i>	29212
<i>Streptococcus pyogenes</i>	19615
<i>Streptococcus pyogenes</i>	49117
<i>Streptococcus pneumoniae</i>	6305

PACKAGING	STORAGE	RETEST	CERTIFICATIONS
The dry product is packaged in polyethylene bags into reinforced fiber board drums. 25 kg   50 kg	Keep in original packaging closed, in a dry and cool place. Hygroscopic product.	4 years after its manufacturing date.	ISO 9001 SADER-SENASICA

Amino acid	g/100g
Glycine	10,85
Glutamic acid	7,65
Proline	7,13
Arginine	4,76
Alanine	4,72
Aspartic acid	4,12
Lysine	3,19
Leucine	2,84
Valine	2,12
Phenylalanine	1,67
Isoleucine	1,59
Threonine	1,28
Serine	1,22
Methionine	0,81
Histidine	0,77
Tyrosine	0,63
Tryptophan	0,24
Cystine	0,22

