

<b>Product Name :</b> Meat Peptone	<b>Product Code :</b> NLAB-CHEMICALSIND20014
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**Description :**

Meat Peptone

**Technical Specification :**

Meat Peptone

Meat Peptone is a highly nutritious enzymatic digest of meat for use in microbiological culture media.

**Principle And Interpretation**

Meat Peptone is used for routine and mass scale cultivation of organisms for production of antibiotics, enzymes, and vitamin production. It is equivalent to Meat Peptone. It is also use for general purpose culture media for routine cultivation of a variety of microorganisms.

**Quality Control**

Solubility: Freely soluble in distilled/purified water, insoluble in alcohol.

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

pH: 6.00- 7.00

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

Appearance: Light yellow to brownish yellow homogenous free flowing powder, having characteristic odour but not putrescent.

## Naugralabequipments

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