

Caseinhydrolysate (acid hydrolyzed)

Caseinhydrolysate is suitable for the production of vaccines, industrial fermentations with yeasts and fastidious *Bacillus* spp.

Mode of Action

Caseinhydrolysate is produced by the digestion of casein with hydrochloric acid. The digestion conditions are such that a proportion of vitamins and growth promoting substances are retained. Tryptophane is destroyed by the digestion. The inorganic salts level is high due to neutralisation of the digestive acid.

Caseinhydrolysate is especially suited for the large-scale cultivation of diphtheria bacteria, tetanus bacilli and streptococci, of toxins and streptase. In industrial fermentations it favours a high yield of biomass, particularly for certain yeasts and fastidious bacilli.

Typical Analysis

Colour powder	Light yellow-beige
pH (5% water)	4.7-7.0
Loss on drying (105 °C)	≤6.0%
Sulfated ash (800 °C)	≤58%
Amino-nitrogen (N _α) (as N)	5.0-6.5%
Nitrogen (N _T) (Kjeldahl)	7.0-8.5%
Amino acid specification	See table page 542

Ordering Information

Product	Merck Cat. No.	Pack size
Caseinhydrolysate (acid hydrolyzed)	1.02245.0500	500 g

Quality control

Test strains	Growth
<i>Staphylococcus aureus</i> ATCC 25923	+
<i>Staphylococcus aureus</i> ATCC 6538P	+
<i>Enterococcus faecalis</i> ATCC 11700	+
<i>Listeria monocytogenes</i> ATCC 19113	+
<i>Escherichia coli</i> ATCC 8739	+
<i>Klebsiella pneumoniae</i> ATCC 13883	+
<i>Salmonella typhimurium</i> ATCC 14028	+