



## Casitose

RM714

### Principle And Interpretation

Casitose is enzymic digest of milk protein manufactured under controlled conditions, to retain all the nutritive properties of milk protein which is rich in amino acids and peptides. It is suitable for use in Industrial fermentation and acts as nitrogen source for microorganisms when used in media formulations. It is equivalent to Casein Peptone.

### Quality Control

#### Appearance

Off white to light yellow homogenous free flowing powder, having characteristic odour but not putrescent.

#### Solubility

Freely soluble in distilled/purified water, insoluble in alcohol and ether.

#### Clarity

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

#### Reaction

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

#### pH

6.50- 7.50

#### 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 18-24 hours by preparing Tryptone Broth (M463) using Casitose as an ingredient.

#### Cultural Response

Organism	Growth	Indole
<b>Cultural response</b>		
<i>Escherichia coli</i> ATCC 25922	Luxuriant	Positive reaction
<i>Enterobacter aerogenes</i> ATCC 13048	Luxuriant	Positive reaction
<i>Klebsiella pneumoniae</i> ATCC 13883	Luxuriant	Negative reaction
<i>Salmonella</i> Typhi ATCC 6539	Luxuriant	Negative reaction

**Chemical Analysis**

Total Nitrogen	$\geq 12.0\%$
Amino Nitrogen	$\geq 4.0\%$
Sodium chloride	$\leq 5.0\%$
Loss on drying	$\leq 5.0\%$
Residue on ignition	$\leq 15.0\%$

**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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