

## Tryptone No. 1 (NCM0211)

### Intended Use

Tryptone No. 1 is an enzymatic digest of casein and meat for use in preparing microbiological culture media in a laboratory setting. Tryptone No. 1 is not intended for use in the diagnosis of disease or other conditions in humans.

### Description

Tryptone No. 1 is an enzymatic digest of casein and meat used as a nitrogen source in culture media. Casein is the main protein of milk, and a rich source of amino-acid nitrogen. Tryptone No. 1 is rich in tryptophane, making it valuable for use in detecting indole production. The absence of detectable levels of carbohydrates in Tryptone makes it a suitable peptone in differentiating bacteria on the basis of their ability to ferment various carbohydrates.

Several media containing Tryptone are specified in standard methods for multiple applications.

### Precaution

Refer to SDS

### Quality Control Specifications

**Dehydrated Appearance:** Powder is homogeneous, free-flowing and beige.

**Prepared Appearance (2% wt/vol):** Prepared medium is brilliant to clear, yellow, with no to light precipitate.

**pH (2% Solution at 25°C):**  $7.1 \pm 0.2$

### Microbiology

**Growth supporting properties as:** Peptone Agar: Satisfactory

**Microbial Count:**  $\leq 1000$  cfu / g

### Test Procedure

Refer to appropriate references for specific procedures using Tryptone.

### Results

Refer to appropriate references for test results.

### Expiration

Refer to expiration date stamped on container. Product should be discarded if not free flowing, or if the appearance has changed from the original color. Expiry applies to product in its intact container when stored as directed.

### Storage

Store product at 2-30°C away from direct sunlight. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

### References

1. Vanderzant, C., and D. F. Splittstoesser (eds.). 2015. Compendium of methods for the microbiological examination of food, 4<sup>th</sup> ed. American Public Health Association, Washington, D.C.
2. [www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.htm](http://www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.htm).

# Technical Specification Sheet



3. Eaton, A. D., L. S. Clesceri, and A. E. Greenberg (eds.). 2017. Standard methods for the examination of water and wastewater, 23<sup>rd</sup> ed. American Public Health Association, Washington, D.C.
4. Marshall, R. T. (ed.). 2004. Standard methods for the examination of dairy products, 17<sup>th</sup> ed. American Public Health Association, Washington, D.C.

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