

Pork Polypeptone

Cat. No. MFP-011

Lot. No. (See product label)



Product Name

Pork Polypeptone

Origin

Porcine

Type

Peptone

Microbiological Culture

Yes

Fermentation

Yes

Product Description

Pork polypeptone is a product made from pig muscle tissue through enzymatic or acid hydrolysis, which breaks down pig muscle protein. Its main components include polypeptides, amino acids, fatty acids, vitamins, and minerals.

Application

This product is suitable for cultivating microorganisms with high nutritional requirements, such as certain special bacteria and fungi. It can be used as a high-nutrient additive in the microbial fermentation industry to improve fermentation efficiency and product quality.

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