



DEVELOPMENT  
CORPORATION

Product No.1022

AMINO BLEND

Amino Blend is a pancreatic digest of casein designed for nutritional applications.

Typical Analysis

Total Nitrogen	13.9 %
Protein (TN x 6.55)	91 %
Amino Nitrogen	3.1 %
Loss on Drying	5.0%
Ash	6.0%
pH (6% solution)	6.7
Solubility (aqueous)	Some insolubles
Total Carbohydrates	<1.0%

Total Amino Acid Assay (as is basis) (mg/g)

Alanine	25
Arginine	30
Aspartic Acid	69
Cystine	4
Glutamic Acid	194
Glycine	16
Histidine	21
Isoleucine	44
Leucine	74
Lysine	64
Methionine	23
Phenylalanine	41
Proline	86
Serine	42
Threonine	32
Tryptophan	8
Tyrosine	41
Valine	54

Microbiological

Standard Plate Count	1,000/g
Salmonella	Negative
Coliform	< 10/g

1-30-06

**MARCOR**

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PRODUCT NO. 1022

SPECIFICATION

AMINO BLEND

Total Nitrogen	13.5% min
Protein (TN x 6.55)	88.4% min
Amino Nitrogen	2.3-3.3%
Loss on Drying	6.0% max
Ash	6.0% max
pH	6.2 - 7.0
<u>Microbiological</u>	
S P C (cfu/g)	5,000/g max
Salmonella	Negative
Coliforms	<10/g

1/30/06