

Saisir le nom du produit, le numéro de lot, etc.

[Toutes les photos \(3\)](#)

Documents

[↓ FDS](#)[🔍 COO/COA](#)[📄 Fiche des caractéristiques](#)**P7545** ▶ **Sigma-Aldrich**

Pancreatin from porcine pancreas

★★★★★ (0)

8 × USP specifications

Synonyme(s):

Pancreatin from hog pancreas

Numéro CAS: **8049-47-6**Numéro EC: **232-468-9**Numéro MDL: **MFCD00131789**

NACRES: NA.54

Référence	Conditionnement	Disponibilité	Prix	Quantité
P7545-25G	25 G	✓ Disponible pour expédition le 07 octobre 2022 Détails...	89,30 €	− + i
P7545-100G	100 G	✓ Only 6 left in stock (more on the way) Détails...	274,00 €	− + i
P7545-500G	500 G	✓ Only 4 left in stock (more on the way) Détails...	864,00 €	− + i

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PRODUITS RECOMMANDÉS



Sigma-Aldrich

P1750

Pancreatin from porcine pancreas

4 × USP specifications

[Consulter le prix et la disponibilité](#)



Sigma-Aldrich

P3292

Pancreatin from porcine pancreas

powder, suitable for cell culture, 4 × USP specifications

[Consulter le prix et la disponibilité](#)

PROPRIÉTÉS

Forme	powder
Niveau de qualité	200
specific activity	8 × USP specifications
Contient	lactose as extender
Temp. de stockage	−20°C

Vous recherchez des produits similaires ? Visitez [Guide de comparaison des produits](#)

Catégories apparentées

[Proteases](#)

DESCRIPTION

Application

Pancreatin is a mixture of several digestive enzymes produced by the exocrine cells of the porcine pancreas. It is a broad-spectrum protease composed of amylase, trypsin, lipase, ribonuclease and protease. It is used for *in vitro* digestibility analysis. Product P7545 has been used to test the sensitivities of cellulolytic bacteria inhibitors.

The enzyme has been used along with amyloglucosidase for the *in vitro* digestion of starch in food samples. Pancreatin from Sigma has been used for *in vitro* pepsin-pancreatin digestion assays while estimating of lower gut digestibility using rumen feed residues. It has also been used along with pepsin to simulate *in vitro* gastric and ileal digestion of raw materials in pigs.

Conditionnement

25, 100, 500 g in poly bottle

Actions biochimiques/physiologiques

Due to the enzymatic components such as trypsin, amylase and lipase, pancreatin hydrolyzes proteins, starch and fats. Pancreatin will convert not less than 25 times its weight of potato starch into soluble carbohydrates in 5 minutes in water at 40 °C, will digest not less than 25 times its weight of casein in 60 minutes at pH7.5 at 40 °C and will release not less than 2 microequivalents of acid per min per mg pancreatin from olive oil at pH9.0 at 37 °C.

Pancreatin contains enzymatic components including trypsin, amylase and lipase, ribonuclease, and protease, produced by the exocrine cells of the porcine pancreas. This combination of enzymes allows it to hydrolyze proteins, starch and fats. Pancreatin will convert not less than 25 times its weight of potato starch into soluble carbohydrates in 5 minutes in water at 40°C, will digest not less than 25 times its weight of casein in 60 minutes at pH 7.5 at 40°C and will release not less than microequivalents of acid per min per mg pancreatin from olive oil at pH 9.0 at 37°C.

INFORMATIONS SUR LA SÉCURITÉ

Pictograms



GHS07,GHS08

Mention d'avertissement

Danger

Mentions de danger

H315 - H317 - H319 - H334 -
H335

Conseils de prudence

P261 - P264 - P271 - P280 -
P302 + P352 - P305 + P351 +
P338

Classification des risques

Eye Irrit. 2 - Resp. Sens. 1 -
Skin Irrit. 2 - Skin Sens. 1 -
STOT SE 3

Organes cibles

Respiratory system

Code de la classe de stockage

11 - Combustible Solids

WGK

WGK 1

DOCUMENTATION

Certificat d'analyse

Saisir un numéro de lot pour rechercher un certificat d'analyse (COA).

Numéro de lot

e.g. 023J5431

Comment saisir un numéro de lot (COA)

Rechercher

Certificat d'origine

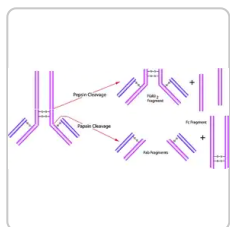
Saisir un numéro de lot pour rechercher un certificat d'origine (COO).

Numéro de lot

e.g. 023J5431

Comment saisir un numéro de lot (COO)**Rechercher**

LES CLIENTS ONT ÉGALEMENT CONSULTÉ

**Sigma-Aldrich****P6887****Pepsin from porcine gastric mucosa**
lyophilized powder, ≥3,200 units/mg protein[Consulter le prix et la disponibilité](#)**Millipore****B3883****Bile bovine**
dried, unfractionated[Consulter le prix et la disponibilité](#)

ARTICLES REVUS PAR DES PAIRS

Carbon balances for in vitro digestion and fermentation of potential roughages for pregnant sows.

Becker, P. M., et al.*Anim. Feed Sci. Technol.*, 110(1), 159-174 (2003)

Estimation of ruminal degradation and intestinal digestion of tropical protein resources using the nylon bag technique and the three-step *in vitro* procedure in dairy cattle on rice straw diets.

Promkot, C., M. Wanapat, and P. Rowlinson*Asian-Australasian Journal of Animal Sciences*, 20(12), 1849-1849 (2007)

Baselines representing blood glucose clearance improve in vitro prediction of the glycaemic impact of customarily consumed food quantities.

John A Monro et al.

The British journal of nutrition, 103(2), 295-305 (2009-11-26)

Glycaemic responses to foods reflect the balance between glucose loading into, and its clearance from, the blood. Current in vitro methods for glycaemic analysis do not take into account the key role of glucose disposal. The present study aimed to

In vitro digestibility and IgE reactivity of enzymatically cross-linked heterologous protein polymers.

Yan Li et al.

Food chemistry, 221, 1151-1157 (2016-12-17)

Homologous and heterologous cross-linked polymers of whey protein isolate (WPI), soy protein isolate (SPI) and casein (CN) and their binary mixtures, viz., WPI+SPI, WPI+CN and SPI+CN, were produced using transglutaminase, and their in vitro IgE reactivity and digestibility under simulated

RS Content and eGI Value of Cooked Noodles (I): Effect of Cooking Methods.

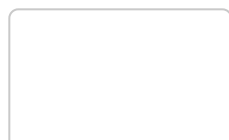
Yu Tian et al.

Foods (Basel, Switzerland), 9(3) (2020-03-15)

Noodles are widely consumed in China, which can be cooked in different ways. The effects of different cooking methods (boiling, steaming, microwave heating, stir-frying and frying) on the resistance starch (RS) content and digestive properties (digestion rate, digestibility and estimated

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PRODUITS CONSULTÉS RÉCEMMENT

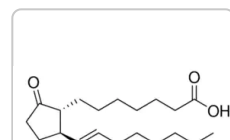


Sigma-Aldrich

P7547

Phentolamine hydrochloride

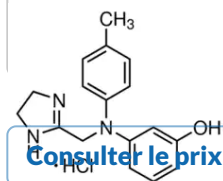
1-2886 (TLC)



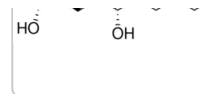
Sigma-Aldrich

P7527

Prostaglandin E₁



≥98% (I LC), powder

[Consulter le prix et la disponibilité](#)

powder, γ-irradiated, BioXtra, suitable for cell culture

[Consulter le prix et la disponibilité](#)

Évaluations

[Soyez le premier à donner votre avis sur ce produit](#)

Questions

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Notre équipe de scientifiques dispose d'une expérience dans tous les secteurs de la recherche, notamment en sciences de la vie, science des matériaux, synthèse chimique, chromatographie, analyse et dans de nombreux autres domaines..

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