

Technical Information

Soya Peptone, Certified

Product Code: BC2007

Application: - It is recommended in media that are required to support a short lag phase and smaller generation time to allow rapid luxuriant growth.

Principle & Interpretation

Soya Peptone, Certified is the soluble end product of enzymic digestion of soyabean meal by Papain. Because of stimulatory properties associated with soya peptone it is ideally recommended as a growth stimulant for cultivation of fastidious microorganisms.

Quality Control

Appearance

Brownish yellow Homogenous Free flowing powder ,having Characteristic odour but not putrescent

Solubility

Freely soluble in distilled/purified water, insoluble in chloroform.

Clarity

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

Reaction

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

рН

5.90- 6.90

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. E.coli-Negative in 10 gms of sample2. Salmonella species-Negative in 10 gms of sample3. Pseudomonas aeruginosa- Negative in 10 gms of sample4. Staphylococcus aureus- Negative in 10 gms of sample5. C.albicans- Negative in 10 gms of sample6. 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 Soyabean Casein Digest Medium(DM1011) using Soya Peptone, Certified as an ingredient.





Organism Cultural response		Growth
Bacteroides vulgatus ATCC 8482		Luxuriant
Pseudomonas aeruginosa		Luxuriant
ATCC 27853		
Staphylococcus aureus		Luxuriant
ATCC 25923		
Streptococcus pyogenes		Luxuriant
ATCC 19615		
Aspergillus brasilie	ensis	Luxuriant
ATCC 16404(at 25-	-30°C)	
Candida albicans		Luxuriant
ATCC10231(at 25-	30°C)	
Bacillus subtilis		Luxuriant
ATCC 6633		
Enterococcus faecalis		Luxuriant
ATCC29212		
Neisseria meningitides		Luxuriant
ATCC13090		
Proteus vulgaris		Luxuriant
ATCC13315		
Salmonella Typhi		Luxuriant
ATCC6539		
Shigella flexneri		Luxuriant
ATCC12022		
Saccharomyces cerevisiae		Luxuriant
ATCC 9763(at 25-3	0°C)	
Chemical Analysis		
Total Nitrogen	>= 9.0%	
A	4.000/	

Storage and Shelf Life

Dried Media: Store below 30°C. Use before expiry date on the label.

>= 1.80%

<= 5.0%

<= 5.0%

<= 22%

Disclaimer :

Amino nitrogen

Sodium choride

Loss on drying

Residue on ignition

- User must ensure suitability of the product(s) in their application prior to use.
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