Mycological Peptone, Certified

CR006

Principle And Interpretation

Mycological peptone is a mixture of vegetable and plant peptones which is nutritious source for the isolation, cultivation and identification of saprophytic and dermatophytic fungi-yeast and moulds.

Quality Control

Appearance
Light yellow to yellow Homogenous Free flowing powder

Solubility
Freely soluble in distilled/purified water,insoluble in alcohol.

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 25ºC.

pH
6.50- 7.50

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
CR006: Cultural response observed after an incubation at 25-30ºC for 48-72 hours by preparing Malt Extract Agar (M137) using Mycological Peptone, Certified as an ingredient.

Organism	**Growth**
Cultural response	
Candida albicans ATCC 10231	Luxuriant
Saccharomyces cerevisiae ATCC 9763	Luxuriant
Aspergillus brasiliensis ATCC 16404	Luxuriant

Chemical Analysis

Total Nitrogen	>= 11.0%
AminoNitrogen	>= 4.50%
Sodium chloride	<= 5.0%
Loss on drying	<= 5.0%
Residue on ignition	<= 13%

Storage and Shelf Life

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