



Soya Peptone, Certified

CR007

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

Principle And 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 (121°C) for 15 minutes.

Reaction

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

pH

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 sample
2. Salmonella species-Negative in 10 gms of sample
3. Pseudomonas aeruginosa-Negative in 10 gms of sample
4. Staphylococcus aureus- Negative in 10 gms of sample
5. C.albicans- Negative in 10 gms of sample
6. 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(M011) using Soya Peptone, Certified as an ingredient.

Cultural Response

Organism	Growth
Cultural response <i>Bacteroides vulgatus</i> ATCC 8482 (under anaerobic conditions)	Luxuriant
<i>Pseudomonas aeruginosa</i> ATCC 27853	Luxuriant
<i>Staphylococcus aureus</i> ATCC 25923	Luxuriant
<i>Streptococcus pyogenes</i> ATCC 19615	Luxuriant

<i>Aspergillus brasiliensis</i> ATCC 16404(at 25-30°C)	Luxuriant
<i>Candida albicans</i> ATCC 10231(at 25-30°C)	Luxuriant
<i>Bacillus subtilis</i> ATCC 6633	Luxuriant
<i>Enterococcus faecalis</i> ATCC 29212	Luxuriant
<i>Neisseria meningitidis</i> ATCC 13090	Luxuriant
<i>Proteus vulgaris</i> ATCC 13315	Luxuriant
<i>Salmonella Typhi</i> ATCC 6539	Luxuriant
<i>Shigella flexneri</i> ATCC 12022	Luxuriant
<i>Saccharomyces cerevisiae</i> ATCC 9763(at 25-30°C)	Luxuriant

Chemical Analysis

Total Nitrogen	>= 9.0%
Amino Nitrogen	>= 1.80%
Sodium chloride	<= 5.0%
Loss on drying	<= 5.0%
Residue on ignition	<= 22%

Storage and Shelf Life

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

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