Soy Peptone

Soy peptone obtained by enzymatic hydrolysis of soy bean meal

PHYSIC-CHEMICAL CHARACTERISTIC

Solubility in water at 2%	Complete
Loss on drying	≤ 5.0%
Total nitrogen	9- 11%
α-amino nitrogen AN	2-3%
Ash	Not superior to 15%

DESCRIPTION

Soy Peptone is a product obtained by enzymatic digestion of soybean flour, soluble in water. It is utilized for the production of antibiotics and other fermentation products and for the preparation of culture media for microbiology. Soy Peptone can be used as an ingredient of dehydrated culture media and need dissolution in distilled or deionized water and sterilization by autoclaving.

STORAGE

The powder is very hygroscopic: store the powder at 10-30 °C, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident.

DISPOSAL OF WASTE

Disposal of waste must be carried out according to national and local regulations in force.

REFERENCES

1. U.S. Department of Agriculture (1998) Microbiology laboratory guidebook, 3rd ed. Food safety and Inspection service, USDA, Washington, DC
2. U.S. Food and Drug Administration (1995). Bacteriological analytical manual, 8th ed. AOAC International, Gaithersburg, Md

PACKAGE

Code	Content	Packaging
612501	500 g	500 g of product in plastic bottle
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pH of THE MEDIUM

7.0 ± 0.5 (2% solution)

SHELF LIFE

4 years

QUALITY CONTROL

Dehydrated powder
Appearance: free-flowing, homogeneous
Colour: beige

TABLE OF SYMBOLS

LOT	Batch code		Consult instructions for use		Manufacturer		Contains sufficient for <n> tests
REF	Catalogue number		Temperature limitation		Use by		Keep away from heat sources

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