

Soya Peptone
Soya Peptone Grade I
Soya Peptone Grade II

Intended Use

Papaic digest of Soyabean meal used in the preparation of culture media.

Summary and Principle

Soya Peptone is enzymatic digest of soya flour. In addition to its nitrogen content, it is rich in high quality protein, carbohydrates, calcium and B vitamins. It is a non-animal product and hence soy-based peptones are used when it is necessary to eliminate all animal derived components.

Storage and Stability

Store dehydrated medium below 30°C in tightly closed container. Avoid freezing and overheating. Use before expiry date on the label. Once opened keep powdered medium closed to avoid hydration.

Note: TSE/BSE certificate is available on request.

Directions

Refer to the final concentration in the formula of the medium being prepared.

Quality Control

Test	Specifications		
	Soya Peptone	Soya Peptone Grade I	Soya Peptone Grade II
Appearance	Brownish yellow/ Light yellow coloured powder	Brownish yellow/ Light yellow coloured powder	Brownish yellow/ Light yellow coloured powder
Solubility	Completely soluble in water	Completely soluble in water	Completely soluble in water
Colour and Clarity of 1% w/v aqueous solution after autoclaving at 15 psi / 15 min	Light yellow coloured, clear solution	Light yellow coloured, clear solution	Light yellow coloured, clear solution
pH after autoclaving	6.5±1.5	6.5±1.5	6.5±1.5
Ash Content	Not more than 22%	Not more than 22%	Not more than 22%
Loss on Drying (Moisture Content)	Not more than 5%	Not more than 5%	Not more than 5%
α – Amino Nitrogen Content	Not less than 1.5%	Not less than 6%	Not less than 5%
Total Nitrogen Content	Not less than 8%	Not less than 14%	Not less than 14%
Total Microbial Count	Less than 5000 cfu/g	Less than 5000 cfu/g	Less than 5000 cfu/g
<i>E. coli</i>	Absent	Absent	Absent
<i>Salmonella</i>	Absent	Absent	Absent
<i>Pseudomonas aeruginosa</i>	Absent	Absent	Absent
<i>Staphylococcus aureus</i>	Absent	Absent	Absent

Cultural Response

Cultural characteristics observed after an incubation of 18-24 hours at 30°C-35°C for bacteria and 2-5 days for fungi at 20°C-25°C.

Organism (ATCC)	Growth
<i>Staphylococcus aureus</i> subsp. <i>aureus</i> (6538)	Good
<i>Escherichia coli</i> (8739)	Good
<i>Pseudomonas aeruginosa</i> (9027)	Good
<i>Streptococcus pyogenes</i> Strain Bruno (19615)	Good
<i>Candida albicans</i> 3147 (10231)	Good
<i>Aspergillus brasiliensis</i> WLRI 034(120) (16404)	Good

Note: Growth for *Aspergillus brasiliensis* was observed after 72 hours at 20°C-25°C for quantitative test and the same is carried out for qualitative test and confirmed characteristic growth (White mycelial growth with black spores) after 4-5 days.

Typical Analysis











NaCl (%)	0.2	Isoleucine (% Free)	0.6
Calcium (µg/g)	550	Isoleucine (% Total)	2.8
Magnesium (µg/g)	1610	Leucine (% Free)	1.7
Potassium (µg/g)	22200	Leucine (% Total)	4.3
Sodium (µg/g)	34040	Lysine (% Free)	1.9
Chloride (%)	0.17	Lysine (% Total)	2.9
Sulfate (%)	2.33	Methionine (% Free)	0.3
Phosphate (%)	0.82	Methionine (% Total)	0.5
Alanine (% Free)	0.4	Phenylalanine (% Free)	1.2
Alanine (% Total)	2.5	Phenylalanine (% Total)	3.1
Arginine (% Free)	2.1	Proline (% Free)	0.2
Arginine (% Total)	2.8	Proline (% Total)	2.0
Asparagine (% Free)	0.3	Serine (% Free)	0.3
Aspartic acid (% Free)	0.2	Serine (% Total)	1.5
Aspartic acid (% Total)	5.5	Threonine (% Free)	0.2
Cystine (% Free)	0.4	Threonine (% Total)	1.1
Glutamic Acid (% Free)	0.4	Tryptophan (% Free)	0.2
Glutamic Acid (% Total)	8.9	Tyrosine (% Free)	1.3
Glutamine (% Free)	0.1	Tyrosine (% Total)	1.3
Glycine (% Free)	0.2	Valine (% Free)	0.4
Glycine (% Total)	2.1	Valine (% Total)	2.7
Histidine (% Free)	0.2		
Histidine (% Total)	1.1		

Reference

1. U.S. Food and Drug Administration. 1995. Bacteriological analytical manual, 8th ed. AOAC International, Gaithersburg, Md.
2. U.S. Department of Agriculture. 1998. Microbiology laboratory guidebook, 3rd ed. Food Safety and Inspection Service, USDA, Washington, D.C.
3. U.S. Public Health Service, Centers for Disease Control and Prevention, and National Institutes of Health. 1999. Biosafety in microbiological and biomedical laboratories, 4th ed. HHS Publication No. (CDC) 93-8395. U.S. Government Printing Office, Washington, D.C.
4. Data on file: Microxpress®, A Division of Tulip Diagnostics (P) Ltd.

Product Presentation:

Cat No.	Product description	Pack Size
202190370500	Soya Peptone	500 g
202190372500	Soya Peptone	2.5 k
202190379925	Soya Peptone	25 k (Bag)
202190379825	Soya Peptone	25 k (Drum)
202190380500	Soya Peptone Grade I	500 g
202190382500	Soya Peptone Grade I	2.5 k
202190389925	Soya Peptone Grade I	25 k (Bag)
202190389825	Soya Peptone Grade I	25 k (Drum)
202190390500	Soya Peptone Grade II	500 g
202190392500	Soya Peptone Grade II	2.5 k
202190399925	Soya Peptone Grade II	25 k (Bag)
202190399825	Soya Peptone Grade II	25 k (Drum)

									
Temperature Limit	Manufacturer	Lot Number	Hygroscopic keep container tightly closed	Date of Manufacture	Catalogue Number	Consult Instructions for use	Use-by Date	Received on	Opened on

Revision: 1025/VER-03

Disclaimer

Information provided is based on our inhouse technical data on file, it is recommended that user should validate at his end for suitable use of the product.