



Soya Peptone Type I

RM7714

Principle And Interpretation

Soya peptone type I, is a soluble end product of the enzymic digestion of soyabean meal by papain. It is an excellent source of mixed peptides, free amino acids and growth factors. It is used as a growth stimulant in culture media for the mass cultivation of a variety of microorganisms including bacteria and fungi.

Quality Control

Appearance

Yellow to yellowish brown homogenous free flowing characteristic odour of protein, derived from vegetable source.

Solubility

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

Reaction

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

pH

6.0 - 7.0

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 : \leq 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 : \leq 100 CFU/gram

Test for Pathogens

1. *Escherichia 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. *Candida 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 incubation for bacterial at 35 - 37°C for 18-24 hours and for fungal at 20-25°C for not less than 5 days by preparing HiVeg Soyabean Casein Digest Medium (MV011) and Soyabean Casein Digest Medium (M011), using Soya Peptone, Type-I as an ingredient.

Cultural Response

Organism

Growth

<i>Bacteroides vulgatus</i> ATCC 8482	luxuriant
<i>Pseudomonas aeruginosa</i> ATCC 27853	luxuriant
<i>Streptococcus pyogenes</i> ATCC 19615	luxuriant
<i>Salmonella</i> Typhi ATCC 6539	luxuriant
<i>Staphylococcus aureus</i> ATCC 25923	luxuriant
<i>Aspergillus brasiliensis</i> ATCC 16404	luxuriant
<i>Candida albicans</i> ATCC 10231	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>Shigelle flexeneri</i> ATCC 12022	luxuriant
<i>Saccharomyces cerevisiae</i> ATCC 9763	luxuriant

Chemical Analysis

Total Nitrogen	>= 9%
Amino Nitrogen	>= 2.20%
Sodium chloride	<= 5%
Loss on drying	<= 7%
Residue on ignition	<= 12%

Storage and Shelf Life

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

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