

Product Name : Soy Peptone

Soy peptone obtained by enzymatic hydrolysis of soy bean meal.

PHYSICO-CHEMICAL CHARACTERISTICS

	Standard
Solubility in water at 2%	complete
pH at 2% concentration	7.0±0.5
Loss on drying	≤5.0%
Total nitrogen	9- 11%
α-amino nitrogen AN	2-3%
Ash	not superior to 15%

USE

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.

DESCRIPTION

Soy peptone obtained by enzymatic hydrolysis of soy bean meal.

TECHNIQUE

Soy Peptone can be used as an ingredient of dehydrated culture media and need dissolution in distilled or deionized water and sterilization by autoclaving.

QUALITY CONTROL

Dehydrated powder

Appearance: free-flowing, homogeneous.

Color: beige.

STORAGE

The powder is very hygroscopic: store the powder at room temperature, 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.

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.

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PACKAGING

Cat. No : MB-S0311 Soy Peptone	500 G
Cat. No : MB-S03115 Soy Peptone	5 KG