

Specification

Culture Media Ingredient.

Description

Soy peptone is a proteic hydrolysate obtained by papain digestion of soy flour. It complies with the USP/NFXX specifications for these type of products. Due to its high content of sugar it is not recommendable for fermentation assays. It is a useful compound in laboratory culture media.

This product does not contain any material or manufacturing auxiliaries of animal origin. Is conform with European Regulations (EC) 1829/2003 and 1830/2003 regarding GMO.

The manufacturing process includes a heating step at 95° C for a minimum of 5 minutes and instantaneous heating at 170 °C minimum on spray drying. (Note: These parameters can be changed and specified in the Certificate of Analysis for each batch).

Physico-chemical characteristics

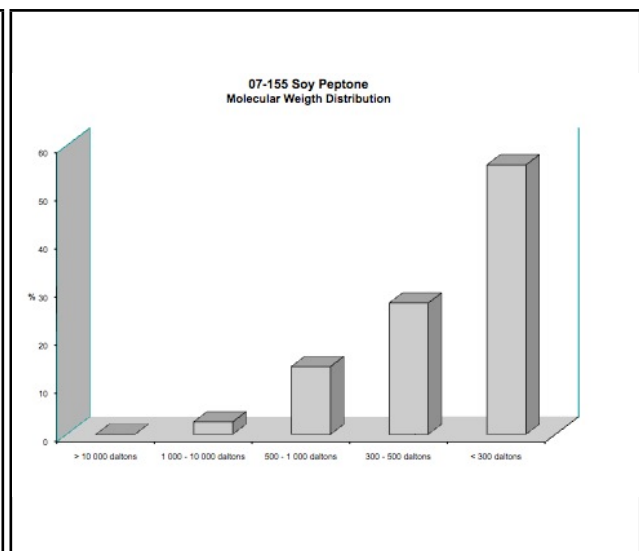
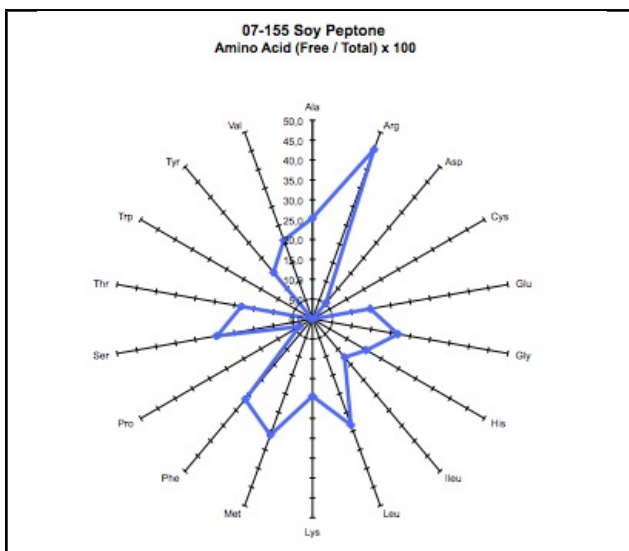
Appearance powder.....	Yellow to beige
Solubility in water 5%.....	Total
Stability after autoclave.....	No precipitate
Loss on drying (% moisture).....	≤ 6,00
pH (solution 2%).....	6,5 -7,5
Amino Total TN (% w/w).....	9,0 - 11
Amino Nitrogen AN (% w/w).....	2,0 - 3,5
Chlorides (NaCl)(%).....	Max. 1,0
Residue on ignition (%).....	Max. 21,0

Microbiological limits

Total aerobic microbial count.....	< 10000 CFU/g
Coliforms.....	< 10 CFU/g
Moulds and yeasts.....	< 20 CFU/g
<i>Staphylococcus aureus</i>	absent in 10 g
<i>Escherichia coli</i>	absent in 10 g
<i>Salmonella spp</i>	absent in 25 g

Amino Acids (Total g/100 g)

Alanine.....	2.9	Isoleucine.....	2.3	Valine.....	2.6
Arginine.....	3.7	Proline.....	3.0	Lysine.....	4.0
Aspartic acid.....	6.2	Serine.....	2.7	Methionine.....	0.8
Cystine.....	1.3	Threonine.....	2.4	Histidine.....	1.3
Glutamic acid.....	10.2	Tryptophan.....	0.7	Leucine.....	4.0
Glycine.....	2.7	Tyrosine.....	1.9	Phenylalanine.....	2.5


Storage

For laboratory use only. Keep tightly closed, away from bright light, in a cool dry place (+4 °C to 30 °C).