

SOYA PEPTONE

Soya peptone is manufactured by papaic hydrolysis of defatted soya flour. It shows very high nutritive properties, providing rapid vigorous growth of usual micro-organisms, including yeasts and moulds. It contains high content of carbohydrates, therefore it is not suitable for studying sugar fermentation.

Code number:	500 g: SOP10500, 1000 g: SOP11000
Colour:	Beige
Appearance:	Fine powder, easily soluble in water

Physico-chemical characteristics

Parameter	Specification
Solubility in water 2%	Complete
pH (2% solution)	6,7 – 7,5
Loss on drying	≤ 5 %
Residue on ignition	≤ 14 %
Total nitrogen TN	8,0 – 11,0 %
α-amino nitrogen AN	2,0 – 3,5 %
AN/TN x 100	18 – 44

Microbiological characteristics

Parameter	Specification
Total aerobic microbial count	≤ 10 000/g
Coliforms	≤ 10/g
Yeasts and moulds	≤ 20/g
<i>Escherichia coli</i>	Absent
<i>Salmonella</i> spp.	Absent

Storage conditions: Protected from light, at room temperature.

Warning!

Hygroscopic product. Avoid heat and moisture.

In vitro diagnostic raw material – for professional use only!