1507V -VEG.MYCOLOGICAL PEPTONE

INTENDED USE

Used as a nitrogen source in Culture Media for Analytical microbiology, Diagnostics, Laboratory Reagent and Industrial fermentation.

PRODUCT SUMMARY AND EXPLANATION

Veg.Mycological Peptone obtained by enzymatic hydrolysis of fish protein. It is non-mammalian peptone, used as a nitrogen source in microbiological culture media. It is Originating from non-bovine peptone, free of TSE/BSE risk. It supports the growth of many microorganisms. For industrial fermentation, it favors the development of lactic acid bacteria, Escherichia coli, yeast, etc. It is suitable for pharmaceutical and vaccine production to reduce bovine spongiform encephalopathy risk and is a combination of amino nitrogen, sodium chloride and nitrogen.

PRINCIPLE

Veg.Mycological Peptone is non-mammalian peptone, used as a nitrogen source in microbiological culture media. It is a non-bovine origin peptone, free of TSE/BSE risk. In industrial fermentation media, Veg.Mycological Peptone is suited for the growth of Lactobacillus, Escherichia, yeast etc. In diagnostic media it is particularly well suited for cultures of Staphylococcus aureus.

INSTRUCTION FOR USE

It is suitable for pharmaceutical and vaccine production to reduce Bovine Spongiform Encephalopathy(BSE) risk.

QUALITY CONTROL SPECIFICATIONS

Appearance	:	Creamish light yellow colour, free flowing powder having characteristic odour but not pungent smell.
Solubility (2% soln. at 25°C)	:	Soluble in distilled water, clear. Insoluble in alcohol.
Clarity (2% Soln. at 121ºC)	:	Clear solution. No ppt.
pH (2% soln. at 25 ºC)	:	5.0 – 6.0
Loss on drying (at 105 ºC)	:	NMT – 6.0%
Total Nitrogen (DWB)	:	NLT – 10.0%
α-Amino Nitrogen	:	NLT – 2.5%
Total Ash	:	NMT – 10.0%
Chloride (as NaCl)	:	NMT – 4.0%
Microbial Parameter	:	Passes Test
Indole Test	:	Positive

INTERPRETATION

Cultural Characteristic observed in 2% Veg.Mycological Peptone and 1.5% agar after incubation at 25-30°C for 48-72 hours.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth
Staphylococcus aureus	6538	50-100	Good - Luxuriant
Escherichia coli	8739	50-100	Good - Luxuriant
Pseudomonas aeruginosa	9027	50-100	Good - Luxuriant
Bacillus subtilis	6633	50-100	Good - Luxuriant
Salmonella Typhi	6539	50-100	Good - Luxuriant
Enterococcus faecalis	29212	50-100	Good - Luxuriant

PACKAGING

Standard packing is 500gm in plastic bottle. After packing tightly closed in a dry and well- ventilated place.

STORAGE

Store at room temperature in cool place, Keep container tightly closed in a dry and well-ventilated place and away from bright light. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use.

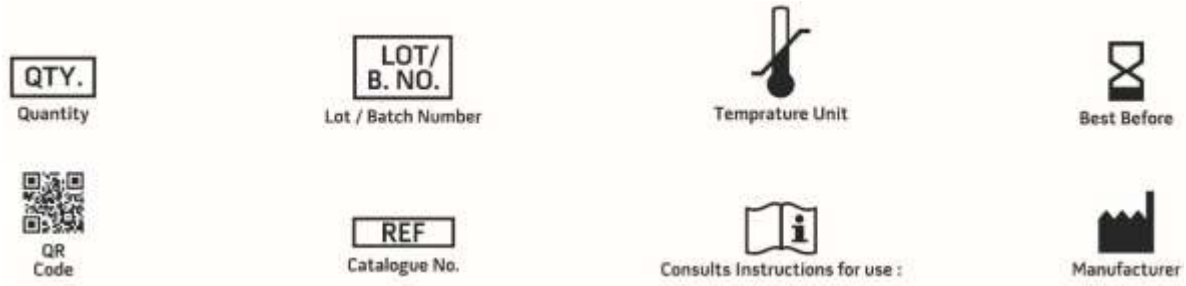
Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

DISPOSAL

After use, contact a licenced professional waste disposal service to dispose of this material. Dispose of as unused product.

REFERENCES

Cardoso, V. M.; Borelli, B. M.; Lara, C. A.; Soares, M. A.; Pataro, C.; Bodevan, E. C.; Rosa, C. A. The influence of seasons and ripening time on yeast communities of a traditional Brazilian cheese. *Food Res. Int.* 2015**,** *69,* 331-340



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**

Revision: 05th Oct. 2019