

## 1511-SOYATONE (STD), TBL POWDER (Soya Peptone) (Culture Media Ingredient)

### INTENDED USE

For used as growth stimulant in culture media for the mass cultivation of variety of microorganisms including bacteria and fungi. It ideally recommended as a growth stimulant for the cultivation of fastidious microorganisms.

### PRODUCT SUMMARY AND EXPLANATION

Soya Peptone is enzymatic digest of soya flour. In addition to its nitrogen content, it is rich in high quality protein, carbohydrates, calcium and B vitamins. It is a non-animal product and hence soy-based peptones are used when it is necessary to eliminate all animal derived components. It is Off white to yellowish colour free flowing powder having characteristic Soya odour, soluble in Completely soluble in distilled water, clear.

### PRINCIPLE

Soyatone is a good source of nutrients with a high carbohydrate content. Most organisms will grow rapidly in this peptone but some bacteria will produce high levels of acid leading to auto-sterilization unless an adequate buffering system is incorporated.

### INSTRUCTION FOR USE

It is used for growth of a wide variety of bacteria and yeasts in cell cultures and is often combined with Tryptone or Peptone for a rapid and abundant growth of cells.

### QUALITY CONTROL SPECIFICATIONS

<b>Appearance</b>	:	Off white to yellowish colour free flowing powder having characteristic Soya odour
<b>Solubility (2% Soln. at 25°C)</b>	:	Completely soluble in distilled water, clear.
<b>Clarity (2% Soln. at 121°C.)</b>	:	Absolute clear solution. No ppt.
<b>pH (2% Soln. at 25°C)</b>	:	6.5 – 7.5
<b>Loss on drying ( at 105°C)</b>	:	NMT – 6.0%
<b>Total Nitrogen ( DWB)</b>	:	NLT – 9.0%
<b>α-Amino Nitrogen</b>	:	NLT – 3.0%
<b>Total Ash</b>	:	NMT – 12.0%
<b>Chloride (as NaCl )</b>	:	NMT – 5.0%
<b>Total Carbohydrate</b>	:	NMT – 30.0%
<b>Nitrite Test</b>	:	Negative
<b>Microbial test</b>	:	Passes Test

### INTERPRETATION

Cultural Characteristic observed in 2% Soyatone (STD) TBL and 1.5% agar after incubation at 35-37°C for 18-24 hours for Bacteria and at 25- 30°C for 2 – 5 days for Yeast & Molds.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth
<i>Staphylococcus aureus</i>	25923	50-100	Good-Luxuriant
<i>Escherichia coli</i>	25922	50-100	Good- Luxuriant
<i>Bacillus subtilis</i>	6633	50-100	Good- Luxuriant
<i>Salmonella typhimurium</i>	14028	50-100	Good-Luxuriant
<i>Saccharomyces cerevisiae</i>	9763	50-100	Good- Luxuriant
<i>Aspergillus niger</i>	16404	Point Inoculation	Good- Luxuriant



<i>Candida albicans</i>	10231	50-100	Good- Luxuriant
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**PACKAGING:**

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

**STORAGE**

Store at room temperature in cool place, Keep plastic bottle tightly closed in a dry and well-ventilated place. 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.

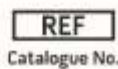
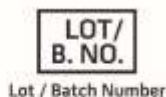
**Product Deterioration:** Do not use product if any contamination, discoloration or other sign of deterioration is found.

**DISPOSAL**

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

**REFERENCES**

1. U.S. Food and Drug Administration. 1995. Bacteriological analytical manual, 8th ed. AOAC International, Gaithersburg, Md.
2. U.S. Department of Agriculture. 1998. Microbiology laboratory guidebook, 3rd ed. Food Safety and Inspection Service, USDA, Washington, D.C.
3. U.S. Public Health Service, Centers for Disease Control and Prevention, and National Institutes of Health. 1999. Biosafety in microbiological and biomedical laboratories, 4th ed. HHS Publication No. (CDC) 93-8395. U.S. Government Printing Office, Washington, D.C.



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

**\*For Lab Use Only**  
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