

1507 - 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

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

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, 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

Creamish light yellow colour, free flowing powder having **Appearance**

characteristic odour but not pungent smell.

Solubility (2% soln. at 25°C) Soluble in distilled water, clear. Insoluble in alcohol.

Clarity (2% Soln. at 121°C) Clear solution. No ppt.

pH (2% soln. at 25 °C) 5.0 - 6.0Loss on drying (at 105 °C) NMT - 6.0% Total Nitrogen (DWB) NLT - 10.0% α-Amino Nitrogen NLT - 2.5% NMT - 10.0% **Total Ash** 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
Aspergillus brasiliensis	16404	50-100	Good - Luxuriant
Candida albicans	10231	50-100	Good - Luxuriant
Saccharomyces cerevisiae	9763	50-100	Good - Luxuriant

PACKAGING:

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













STORAGE

Keep plastic bottle tightly closed in a dry and well-ventilated place, Store in cool 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 plastic bottle after use.

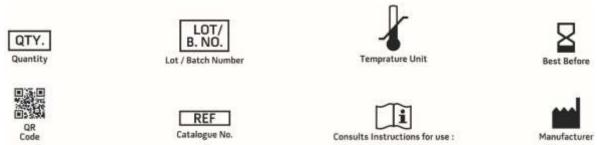
Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

DISPOSAL

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

REFERENCES

- 1. Hydrolysis of Fish Frames Using Pilot Plant Scale Systems. Food and Nutrition Sciences. 2:586–593.
- 2. Hydrolysates from Atlantic cod (Gadus morhua L.) viscera as components of microbial growth media. Process Biochem. 40:3714-3722.
- 3. Bridson, E. Y., and A. Brecker. 1970. Design and formulation of microbial culture media. P. 230 in N. A. Ribbons,



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

*For Lab Use Only Revision: 05th Oct. 2019







