Peptone from Soymeal | AS-1009

For preparation of microbial culture media and cell culture.

Enzymatic digestion of soyabean leads to a product called peptone from soymeal. This peptone is a suitable source of free amino acids, short peptide fragments and growth factors.

Typical analysis

Powder appearance	Yellow to yellowish brown, homogenous, free flowing
Solubility	Soluble in water, insoluble in chloroform
1% solution appearance	Clear
pH (2% in water)	6 - 7

Chemical analysis

Total nitrogen	≥9
Sodium chloride	≤5
Amino nitrogen	≥2.2
Moisture	≤7

Amino acid composition (mg/g)

Aspartic acid	13
Threonine	13
Serine	34
Glutamic acid	30
Proline	3
Glycine	36
Alanine	29
Cysteine	0
Valine	5
Methionine	14
Isoleucine	6
Leucine	62
Tyrosine	31
Phenylalanine	24
Histidine	12
Lysine	50
Arginine	102
Tryptophan	16

Microbial Quality Control

Cultural response after 18-48 hours incubation at 35-37 °C on Soybean Casein Digest Medium (AS-1370) prepared by peptone from soymeal as a component. Note that incubate fungal plate at 20-25 °C for at least 5 days.

Strain	ATCC	Growth
Escherichia coli	25922	Good
Staphylococcus aureus	25923	Good
Enterococcus faecalis	11700	Good
Pseudomonas aeruginosa	27853	Good
Salmonella typhi	6539	Good
Candida albicans	10231	Good
Bacillus subtilis	6633	Good

Shelf life and storage

Store between 10-30 °C in a ventilated and low humidity place and protected from light. Close the container tightly after use. Use before expiry date.

Note that this product is for R&D use only. DO NOT USE for drug, household, or any other uses.