

PRODUCT DESCRIPTION:

Soy Peptone Type III is obtained from the enzymatic digestion with papain of defatted soybean meal.

POTENCIAL APPLICATIONS:

It is used in fermentation processes where clarity and transmittance are not indispensable.

PHYSICAL CHARACTERISTICS:

Fine powder, light brown color and no foreign particles.

Chemical Characteristics	Specifications	Typical Value
Amino Nitrogen (AN)	Minimum 2,20%	3.35%
Total Nitrogen (TN)	Minimum 7,00%	9.90%
AN/TN	N/A	33.84
Loss on drying	Maximum 6,00%	3.48%
Ash	Maximum 15,00%	9.23%
pH (2% solution)	6,50 – 7,50	6.72

Microbiological Characteristics	Specifications
Standard plate count	Less than 5000 CFU/g
Yeasts and molds	Less than 100 CFU/g
Coliforms	Negative
Salmonella	Negative

Growth Supporting Properties: satisfactory (according to internal controls)	
Bacterial	ATCC
<i>Escherichia coli</i>	25922
<i>Staphylococcus aureus</i>	25923
<i>Shigella flexneri</i>	12022
<i>Pseudomona aeruginosa</i>	27853
<i>Enterococcus faecalis</i>	29212
<i>Streptococcus pyogenes</i>	19615
<i>Streptococcus pyogenes</i>	49117
<i>Streptococcus pneumoniae</i>	6305

PACKAGING	STORAGE	RETEST	CERTIFICATIONS
The dry product is packaged in polyethylene bags into reinforced fiber board drums. 25 kg 50 kg	Keep in original packaging closed, in a dry and cool place. Hygroscopic product.	5 years after its manufacturing date.	ISO 9001 SADER-SENASICA