

## **55785**

# Bio Peptone (Mixture of Casein & Meat Peptone) BactoBio for bacteriology

Part D

Specifications	
Appearance (Colour)	Cream to yellow
Appearance (Form)	Free flowing, homogeneous powder
Solubility (Colour) 2% aq. solution	Light to medium amber, clear withou any precipitate
pH (25°C)	6.0 - 7.0 (2.0%)
Stability (After autoclaving)	Light to medium amber, clear withou any precipitate
Loss on drying	5.0 %
Nitrogen content (N)	~ 12.0 -13.0%
Total Aerobic microbial count	(By Plate Count Method) : 10,000 cfu/gm
Total Yeast and Mould count	(By Plate Count Method) : 100 cfu/g
Cultural Response	Inoculate and incubate at 37°C for 1 24 hours
Organism	Clostridium perfringens ATCC 12924
Inoculum (cfu) 10-100	Growth : Good
Organism	Staphylococcus aureus ATCC 25923
Inoculum (cfu) 10-100	Growth: Good
Organism	Streptococcus pyogenes ATCC 19615
Inoculum (cfu) 10-100	Growth: Good
Indole Production (0.1%)	Positive
Fermentable carbohydrates (2%)	Negative
Hydrogen Sulphide Production (1.0%)	Positive
Residue on ignition	= 12.0 %

### **Other Information**

#### **Applications**

Biopeptone is a mixture of enzymic digest of casein and meat peptone. It is recommended for the cultivation of fastidious microorganisms in Columbia Broth Base, Dextrose Agar and Casman Agar Base.

## **General Information**

Storage	8 to 25°C (Cool & Dry Area)
Shelf Life	36 Months
IMDG Identification	Not Regulated for Transport (Non-Haz)
HSN Code	

10 Kg	38210000 (GST 18%)
5 Kg	38210000 (GST 18%)
500 Gms	38210000 (GST 18%)
Type of Packing	
500 Gms	Plastic Bottle

Available Packages	
500 Gms	
5 Kg	
10 Kg	

#### Disclaimer