

Meat Peptone Type P

84687.0500

Also known as

Peptone P

Principle And Interpretation

Meat Peptone Type P is manufactured under controlled conditions and processed from lean meat tissues to retain nutritive value. It is obtained by proteolytic digest of meat with pepsin.

It yields heavy growth of fastidious microorganisms when used in nutrient and differential media. Also recommended for industrial fermentation studies and production of antibiotics, secondary metabolites, enzymes etc.

Quality Control

Appearance

Light yellow to brownish yellow homogenous free flowing having characteristic odour but not putrescent.

Solubility

Freely soluble in distilled/purified water, insoluble in alcohol and ether.

Clarity

1% w/v aqueous solution is clear without any haziness after autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Reaction

Reaction of 2% w/v aqueous solution at 25°C is pH : 6.0 - 7.0

Indole Test

Tryptophan Test: Passes

Microbial Load :

Total aerobic microbial count (cfu/gm)

By plate method when incubated at 30-35°C for 18-24 hours

Bacterial Count : ≤ 250 CFU/gram

Total Yeast and mould count (cfu/gm)

By plate method when incubated at 20-25°C for 48 hours

Yeast & mould Count : ≤ 100 CFU/gram

Test for Pathogens

1. *E.coli*-Negative in 10 gms of sample
2. *Salmonella* species-Negative in 10 gms of sample
3. *Pseudomonas aeruginosa*- Negative in 10 gms of sample
4. *Staphylococcus aureus*- Negative in 10 gms of sample
5. *C.albicans*- Negative in 10 gms of sample
6. Clostridia- Negative in 10 gms of sample

Cultural Response

Cultural response observed after an incubation at 35-37°C for 18-24 hours by preparing Nutrient Agar using Meat peptone Type P as an ingredient.

Organism	Growth
<i>Escherichia coli</i> ATCC 25922	good
<i>Pseudomonas aeruginosa</i> ATCC 27853	good
<i>Staphylococcus aureus</i> ATCC 25923	good
<i>Salmonella</i> Typhi ATCC	good

6539

Streptococcus pyogenes

good

ATCC 19615

Chemical Analysis

Total Nitrogen $\geq 11.50\%$

Amino Nitrogen $\geq 3.0\%$

Sodium chloride $\leq 8\%$

Loss on drying $\leq 5\%$

Residue on ignition $\leq 15\%$

Storage conditions

Store below 30°C in tightly closed container. Use before expiry period on the label.

Ordering information

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Bottle of 500g